

## Sezon na Saison-a

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **5.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (45.5%)	80 %	4
Grain	Żytmi	0.5 kg (15.2%)	85 %	8
Grain	Strzegom Wiedeński	1.1 kg (33.3%)	79 %	10
Grain	Monachijski	0.2 kg (6.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Cascade	10 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile