

## Sezon otwarty

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **9.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (57.4%)	80 %	4
Grain	Pszeniczny	0.7 kg (14.9%)	85 %	4
Grain	zakwaszający	0.1 kg (2.1%)	5 %	7
Grain	Strzegom Wiedeński	0.8 kg (17%)	79 %	10
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	10 min	10 %
Boil	Saaz (Czech Republic)	20 g	45 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Boil	60 min
Other	glukoza	300 g	Boil	60 min