

## Sezona na sezon

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **3.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 4 kg (66.7%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (16.7%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lubelski          | 10 g   | 60 min | 13 %       |
| Boil    | Lublin (Lubelski) | 100 g  | 5 min  | 4 %        |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | skórka pomaranczy | 25 g   | Boil    | 5 min |
| Spice | skórka cytyny     | 25 g   | Boil    | 5 min |