

## sezonowiec

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **7.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (58.8%)	82 %	4
Grain	Viking Vienna Malt	1.5 kg (25.2%)	79 %	7
Grain	Viking Wheat Malt	0.5 kg (8.4%)	83 %	5
Grain	Abbey Castle	0.25 kg (4.2%)	80 %	45
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	zakwaszający	0.1 kg (1.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	11 %
Boil	Styrian Golding	25 g	20 min	3.6 %
Boil	Styrian Golding	15 g	5 min	3.6 %
Dry Hop	Ahtanum	100 g	3 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11.5 g	Mangrove Jack's

## Notes

- rozłożone na 2 części po 12L. Jedna bazowa i do jednej 100g Ahtanum  
*May 24, 2018, 8:59 AM*