

SPRING SAISON :)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **8.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

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

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (45.1%)	81 %	4
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	Bestmalz Red X	1 kg (14.1%)	79 %	30
Grain	Żytni	1 kg (14.1%)	85 %	8
Grain	Briess - 2 Row Carapils Malt	0.5 kg (7%)	75 %	3
Grain	Carawheat (GR)	0.2 kg (2.8%)	68 %	79
Grain	BESTMALZ - Best Melanoidin	0.2 kg (2.8%)	75 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	30 g	60 min	6 %
Boil	Whitbread Golding (WGV)	20 g	20 min	7.8 %
Aroma (end of boil)	Whitbread Golding (WGV)	20 g	1 min	7.8 %
Dry Hop	Sladek	30 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Other	glukoza	0.2 g	Boil	10 min