

trzeci sezon

- Gravity **16.4 BLG**
- ABV ---
- IBU **22**
- SRM **6.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **60 C**, Time **62 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **62 min** at **60C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (76.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (10%)	81 %	6
Grain	Strzegom Monachijski typ I	0.3 kg (10%)	79 %	16
Grain	weyermann zakwaszający	0.1 kg (3.3%)	--- %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	45 min	7 %
Boil	Fuggles	10 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm21	Ale	Slant	80 ml	---