

#XX Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzński | 2 kg (74.3%) | 81 % | 4 |
| Grain | Wiedeński | 0.27 kg (10%) | 79 % | 10 |
| Grain | Pszeniczny | 0.27 kg (10%) | 85 % | 4 |
| Sugar | Cukier | 0.15 kg (5.6%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 28 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 28 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| B56 Rustic | Ale | Liquid | 100 ml | Imperial Yeast |
| FM21 Odkrycie sezonu | Ale | Liquid | 100 ml | Fermentum Mobile |