

Złoty Sezon 10 hl

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **940 liter(s)**
- Trub loss **5 %**
- Size with trub loss **987 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **1243.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **827.6 liter(s)**
- Total mash volume **1103.5 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **827.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **691.5 liter(s)** of **76C** water or to achieve **1243.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 170 kg (57.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 50 kg (16.9%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 50 kg (16.9%) | 81 % | 6 |
| Grain | Weyermann - Acidulated Malt | 5.88 kg (2%) | 80 % | 6 |
| Sugar | Glukoza | 20 kg (6.8%) | 80 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Pacific Gem | 1645 g | 50 min | 15.3 % |
| Boil | Sybilla | 705 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 517 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Spice | Kolendra | 235 g | Boil | 10 min |
| Spice | Curacao | 1175 g | Boil | 10 min |