

DrStro's Winter Seminar (Saison)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **11**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **78.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.25 kg (65.4%)	80 %	4
Grain	Wiedeński	1 kg (15.4%)	79 %	9
Grain	Caraamber	0.5 kg (7.7%)	75 %	65
Grain	Caraaroma	0.25 kg (3.8%)	74 %	400
Grain	Pszeniczny	0.5 kg (7.7%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL lunga	15 g	60 min	10 %
Boil	PL lunga	15 g	30 min	10 %
Aroma (end of boil)	Kazbek	15 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu - starter 1l bez cieczy (gęstwa)	Ale	Slant	1000 ml	FM

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Bergamotka	20 g	Boil	20 min

Notes

- Inspiracja: <http://blog.homebrewing.pl/saison-receptura/>
 Inspiracja 2: <https://brewness.com/pl/recipe/saison-iii/view>
 Starter: <http://blog.homebrewing.pl/starter-drozdzowy-prosta-instrukcja-ze-zdjeciami/>
 Profil: <http://www.wiki.piwo.org/Saison>
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