Sezon na leszcza

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(68.4%)*	80 %	4
Grain	Pszeniczny	1 kg *(17.1%)*	85 %	4
Grain	Strzegom Wiedeński	0.5 kg *(8.5%)*	79 %	10
Grain	Carahell	0.2 kg *(3.4%)*	77 %	26
Grain	Acid Malt	0.15 kg *(2.6%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	90 ml	Fermentum Mobile

Notes

- Start fermentacji 20 stopni do momentu pojawiania się piany potem podnieść na dzień do 22, potem 5 dni w 24 4 dni w 26
  Sep 22, 2021, 8:40 PM