

## Saison na koniec lata

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **14.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 2.7 kg (57.4%) | 81 %  | 5   |
| Grain | Weyermann - Vienna Malt     | 0.8 kg (17%)   | 80 %  | 8   |
| Grain | Weyermann - Pale Wheat Malt | 0.7 kg (14.9%) | 82 %  | 5   |
| Grain | Weyermann - Carahell        | 0.2 kg (4.3%)  | 74 %  | 25  |
| Grain | Weyermann - Caraaroma       | 0.2 kg (4.3%)  | 74 %  | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.1%)  | --- % | 8   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 20 g   | 65 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |

### Yeasts

| Name               | Type | Form   | Amount | Laboratory |
|--------------------|------|--------|--------|------------|
| Wyeast 3724 Saison | Ale  | Liquid | 125 ml | ---        |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 20 g   | Boil    | 20 min |
| Flavor | Glukoza | 300 g  | Boil    | 5 min  |

### Notes

- Fermentacja burzliwa 14 dni w temp około 22°C  
 Fermentacja cicha 19 dni w temp około 22°C  
 200g cukru na refermentację  
*Sep 11, 2016, 2:00 PM*