

# #1 Saison bo piilzeński się skończył

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **5.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50.8%)	81 %	4
Grain	Strzegom Monachijski typ II	1.2 kg (20.3%)	79 %	22
Grain	Pszeniczny	0.7 kg (11.9%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Sugar	Glukoza	0.5 kg (8.5%)	--- %	---
Grain	Strzegom Karmel 30	0.4 kg (6.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	55 min	5.1 %
Boil	East Kent Goldings	25 g	40 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min