

Oba Saisonsy w jednym saisonie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **45.8 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **34.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **80C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 7 kg (59.1%) | 80 % | 4 |
| Grain | Acid Malt | 0.8 kg (6.8%) | 58.7 % | 6 |
| Grain | Żytni | 0.3 kg (2.5%) | 85 % | 8 |
| Grain | Barley, Flaked | 0.4 kg (3.4%) | 70 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (2.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (2.5%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.5 kg (4.2%) | 78 % | 4 |
| Grain | Carafa III | 0.04 kg (0.3%) | 70 % | 1034 |
| Grain | Pale Malt (2 Row) Bel | 1 kg (8.4%) | 80 % | 6 |
| Grain | Pszeniczny | 0.8 kg (6.8%) | 85 % | 4 |
| Adjunct | Briess - Rye Flakes | 0.4 kg (3.4%) | 71 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 20 min | 5.1 % |

| | | | | |
|------|--------------------|------|--------|-------|
| Boil | Styrian Golding | 15 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 30 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 20 min | 3.6 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Boil | Styrian Golding | 10 g | 10 min | 3.6 % |
| Boil | East Kent Goldings | 40 g | 20 min | 5.1 % |
| Boil | Styrian Golding | 40 g | 20 min | 3.6 % |
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 0 min |
| Spice | curacao | 20 g | Boil | 0 min |
| Spice | skórka pomelo | 20 g | Boil | 0 min |
| Spice | skórka mandarynki | 20 g | Boil | 0 min |