

## Saison 2

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **18**
- SRM **3.1**

### 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt    | 1.5 kg (37.5%) | 82 %  | 4   |
| Grain | Simpsons - Maris Otter | 1.5 kg (37.5%) | 81 %  | 6   |
| Grain | płatki jęczmienne      | 1 kg (25%)     | 60 %  | 4   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 10 g   | 30 min | 9 %        |
| Boil    | Northern Brewer | 10 g   | 20 min | 9 %        |
| Boil    | Michigan Copper | 25 g   | 5 min  | 8 %        |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 22 g   | Fermentis  |