

## SAISON 2

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **26**
- SRM **2.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 3 kg (51.7%)   | 80 %  | 4   |
| Grain | Pszenica niesłodowana | 2 kg (34.5%)   | 75 %  | 3   |
| Grain | Płatki owsiane        | 0.8 kg (13.8%) | 85 %  | 3   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 15 g   | 60 min   | 13.2 %     |
| Boil    | Simcoe | 15 g   | 15 min   | 13.2 %     |
| Boil    | Mosaic | 15 g   | 5 min    | 10 %       |
| Dry Hop | Simcoe | 30 g   | 2 day(s) | 13.2 %     |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 500 ml | Fermentum Mobile |