

## SAISON 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **6.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pils	4 kg (65.6%)	80 %	4
Grain	Castle Malting - Wiedeński	1 kg (16.4%)	80 %	7
Grain	Castle Malting - Pszeniczny	0.5 kg (8.2%)	80 %	5
Grain	Castle Malting - Cara Gold	0.3 kg (4.9%)	77 %	120
Sugar	Cukier Kandyzowany Jasny	0.3 kg (4.9%)	95 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere (USA)	60 g	20 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	180 ml	Fermentum Mobile
starter				

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	30 g	Boil	10 min
Flavor	trawa cytrynowa	15 g	Boil	10 min

## Notes

- cukier na 5 min. gotowania.  
*Mar 1, 2019, 11:47 PM*
- Woda RO modyfikowana do wartości w PPM  
Ca-50  
Mg-5  
Na-30  
Cl-50  
S04-100  
HCO3-40  
*Sep 24, 2021, 7:53 PM*