

Saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **8.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (53.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (10.6%)	80 %	6
Grain	słód jęczmienny zakwaszający weyermann	0.1 kg (2.1%)	80 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.2 kg (4.3%)	70 %	40
Sugar	Candi Sugar, Amber	0.2 kg (4.3%)	100 %	148
Grain	Karmelowy Czerwony	0.2 kg (4.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	20 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile