

Saison

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **45 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Huell Melon | 25 g | 10 min | 7.5 % |
| Boil | Huell Melon | 25 g | 0 min | 7.5 % |
| Dry Hop | Hallertau Blanc | 100 g | 3 day(s) | 11 % |
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1 ml | Fermentum Mobile |