

## Saison II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **10.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (62.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (17.2%)	85 %	4
Grain	Caraamber	0.25 kg (8.6%)	75 %	59
Grain	Caraaroma	0.1 kg (3.4%)	78 %	400
Grain	Carahell	0.25 kg (8.6%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	30 min	8 %
Boil	Premiant	10 g	5 min	8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas mlekowy	2 g	Mash	60 min
Water Agent	Chlorek wapnia	2 g	Mash	60 min
Flavor	Skórka z pomarańczy	10 g	Boil	5 min