

Saison tak po prostu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **10.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (62.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400
Grain	Acid Malt	0.2 kg (3.6%)	58.7 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	50 min	3 %
Boil	Lublin (Lubelski)	50 g	15 min	3 %
Boil	Elani	40 g	10 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	10 min
Flavor	skórka pomarańczy	25 g	Boil	10 min
Fining	wirflock	5 g	Boil	7 min