

# saisonatorr\_v1

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **64**
- SRM **12.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **6 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (54.3%)	80 %	7
Grain	Pszeniczny	2 kg (21.7%)	85 %	4
Grain	Strzegom pszenica prażona	0.5 kg (5.4%)	70 %	50
Grain	Carahell	0.5 kg (5.4%)	77 %	26
Grain	Caraaroma	0.2 kg (2.2%)	78 %	400
Sugar	cukier biały	1 kg (10.9%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	65 min	13.5 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	30 g	Boil	20 min

## Notes

- chmielenie do poprawienia  
*Nov 2, 2017, 8:57 PM*