

## sasion

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **68 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **48 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **73.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (38.1%)	80 %	4
Grain	Pszeniczny	4 kg (19%)	85 %	4
Grain	Strzegom Wiedeński	6 kg (28.6%)	79 %	10
Grain	Abbey Malt Weyermann	2 kg (9.5%)	75 %	45
Sugar	glukoza	1 kg (4.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	120 g	60 min	4.5 %
Boil	Sybilla	100 g	15 min	6.9 %
Boil	Crystal	50 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1800 ml	Fermentum Mobile