

# Sezon

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **5.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (69%)	82 %	4
Grain	Viking Vienna Malt	2 kg (27.6%)	79 %	7
Sugar	Candi Sugar, Amber	0.15 kg (2.1%)	78.3 %	148
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Styrian Golding	30 g	30 min	3.6 %
Aroma (end of boil)	Styrian Golding	10 g	5 min	3.6 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Herb	Rumianek	10 g	Boil	5 min
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