

# Sezon Fhuj

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (72.7%)	81 %	6
Grain	Oats, Flaked	1.5 kg (27.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	60 min	7 %
Boil	horizon	30 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	3 %
Aroma (end of boil)	Crystal	55 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
be-134	Ale	Dry	11.5 g	safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min