

## sezon na grill

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- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **4.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (76.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (10%)	81 %	6
Grain	Strzegom Monachijski typ I	0.3 kg (10%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.1 kg (3.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	40 min	6.1 %
Boil	Perle	10 g	20 min	8 %
Aroma (end of boil)	East Kent Goldings	8 g	5 min	5.1 %