

Sezon na leszcza

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (68.4%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (17.1%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.5%) | 79 % | 10 |
| Grain | Carahell | 0.2 kg (3.4%) | 77 % | 26 |
| Grain | Acid Malt | 0.15 kg (2.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 90 ml | Fermentum Mobile |

Notes

- Start fermentacji 20 stopni do momentu pojawiania się piany potem podnieść na dzień do 22, potem 5 dni w 24 4 dni w 26
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