

## Sezon otwarty

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **9.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (57.4%) | 80 %  | 4   |
| Grain | Pszeniczny          | 0.7 kg (14.9%) | 85 %  | 4   |
| Grain | zakwaszający        | 0.1 kg (2.1%)  | 5 %   | 7   |
| Grain | Strzegom Wiedeński  | 0.8 kg (17%)   | 79 %  | 10  |
| Grain | Carahell            | 0.2 kg (4.3%)  | 77 %  | 26  |
| Grain | Caraaroma           | 0.2 kg (4.3%)  | 78 %  | 400 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 10 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 45 min | 4.5 %      |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | curacao | 25 g   | Boil    | 60 min |
| Other | glukoza | 300 g  | Boil    | 60 min |