

# Sezon Poleski

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.55 kg (76.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.8%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3
Grain	Strzegom Monachijski typ I	0.25 kg (5.4%)	79 %	16
Grain	Strzegom Karmel 150	0.05 kg (1.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	6.8 %
Whirlpool	Sybilla	70 g	80 min	3.5 %
Dry Hop	Sybilla	30 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Pędy sosny	200 g	Boil	10 min