

## sezonowe belgia

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **5.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**

### Mash step by step

- Heat up **7.7 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (74.2%)	80 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (12.9%)	79 %	22
Grain	Pszeniczny	0.4 kg (12.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	25 min	4 %
Boil	Saaz (Czech Republic)	20 g	25 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11.5 g	Mangrove Jack's

### Notes

- fermentacja  
14 dni w temp. około 16-18°C  
cicha

19 dni w temp. około 14-18°C  
referment  
160 g glukozy na 20 l piwa  
*Sep 24, 2019, 6:32 PM*