

Sezonowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (56.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (18.7%) | 83 % | 5 |
| Grain | Weyermann - Vienna Malt | 1 kg (18.7%) | 81 % | 8 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.7%) | 75 % | 30 |
| Sugar | Cukier | 0.1 kg (1.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 5.8 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 5.8 % |
| Boil | Tomyski | 25 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 10 ml | Fermentum Mobile |

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 | 20 g | Boil | 15 min |