

# Sezonowiec

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **10.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.3 kg (57.5%)	80 %	4
Grain	Strzegom Wiedeński	0.98 kg (17.1%)	79 %	10
Grain	Słód pszeniczny Bestmalz	0.86 kg (15%)	82 %	5
Grain	Carahell	0.24 kg (4.2%)	77 %	26
Grain	Caraaroma	0.24 kg (4.2%)	78 %	400
Grain	Acid Malt	0.12 kg (2.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36.67 g	65 min	10 %
Boil	Żatecki	24.44 g	20 min	4 %
Aroma (end of boil)	żatecki	12.22 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3724	Ale	Liquid	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	23 g	Boil	20 min
Flavor	glukoza	345 g	Boil	5 min