

Vintage Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (50%)	80 %	4
Grain	Pszeniczny	2 kg (20%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (20%)	79 %	22
Grain	Słód Wędzony Steinbach	1 kg (10%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %
Aroma (end of boil)	lunga	50 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	500 ml	Fermentum Mobile