

#XX Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (74.3%)	81 %	4
Grain	Wiedeński	0.27 kg (10%)	79 %	10
Grain	Pszeniczny	0.27 kg (10%)	85 %	4
Sugar	Cukier	0.15 kg (5.6%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	28 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	28 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
B56 Rustic	Ale	Liquid	100 ml	Imperial Yeast
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile