

Saison z ogórkiem

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.95 kg (90%)	81 %	4
Grain	Weyermann - Carapils	0.55 kg (10%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	2000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczowa	10 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	Ogórek świeży	2500 g	Secondary	10 day(s)