Oba Saisony w jednym saisonie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **45.8 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **34.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **80C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg *(59.1%)*	80 %	4
Grain	Acid Malt	0.8 kg *(6.8%)*	58.7 %	6
Grain	Żytni	0.3 kg *(2.5%)*	85 %	8
Grain	Barley, Flaked	0.4 kg *(3.4%)*	70 %	4
Grain	Strzegom Wiedeński	0.3 kg *(2.5%)*	79 %	10
Grain	Strzegom Monachijski typ II	0.3 kg *(2.5%)*	79 %	22
Grain	Weyermann - Carapils	0.5 kg *(4.2%)*	78 %	4
Grain	Carafa III	0.04 kg *(0.3%)*	70 %	1034
Grain	Pale Malt (2 Row) Bel	1 kg *(8.4%)*	80 %	6
Grain	Pszeniczny	0.8 kg *(6.8%)*	85 %	4
Adjunct	Briess - Rye Flakes	0.4 kg *(3.4%)*	71 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	20 min	5.1 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Boil	Styrian Golding	15 g	60 min	3.6 %
Boil	Styrian Golding	15 g	30 min	3.6 %
Boil	Styrian Golding	15 g	20 min	3.6 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Boil	Styrian Golding	10 g	10 min	3.6 %
Boil	East Kent Goldings	40 g	20 min	5.1 %
Boil	Styrian Golding	40 g	20 min	3.6 %
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	20 g	Boil	0 min
Spice	curacao	20 g	Boil	0 min
Spice	skórka pomelo	20 g	Boil	0 min
Spice	skórka mandarynki	20 g	Boil	0 min