

sezon mordo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **9.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 300	0.25 kg (4.5%)	70 %	299
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.5%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	wolf	10 g	60 min	11.1 %
Boil	wolf	15 g	30 min	11.1 %
Boil	kandyzowana skórka pomarańczy	40 g	15 min	1 %
kup tą skórkę!				

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa