Sezonówka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **6.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg *(57.1%)*	79 %	10
Grain	Strzegom pszeniczny	1.5 kg *(28.6%)*	81 %	6
Grain	Oats, Flaked	0.45 kg *(8.6%)*	80 %	2
Grain	Rye Malt	0.2 kg *(3.8%)*	63 %	10
Grain	Strzegom Karmel 150	0.1 kg *(1.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z cytrusów	20 g	Secondary	5 day(s)