

Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **6.8**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Strzegom Monachijski typ II	0.75 kg (15%)	79 %	22
Grain	Weyermann - Carawheat	0.25 kg (5%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1600 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	15 g	Boil	5 min