

## S01E02

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **5.9**
- 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 **4 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (46.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.7%)	79 %	10
Grain	Pszeniczny	1.5 kg (28%)	85 %	4
Grain	Caramunich® typ I	0.25 kg (4.7%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Saaz (Czech Republic)	25 g	15 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile