

## Saison

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **9.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Karmel 150  | 0.5 kg (9.3%)  | 75 %   | 150 |
| Grain | Viking Pale Ale malt | 3 kg (55.6%)   | 80 %   | 5   |
| Grain | Pszeniczny           | 1 kg (18.5%)   | 85 %   | 4   |
| Grain | Strzegom Wiedeński   | 0.8 kg (14.8%) | 79 %   | 10  |
| Grain | Acid Malt            | 0.1 kg (1.9%)  | 58.7 % | 6   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g   | 1 min  | 4.5 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 250 ml | Fermentum Mobile |