

## 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