

# saison

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **3 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	15 g	60 min	20 %
Boil	Perle	20 g	20 min	5 %
Boil	Perle	20 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min
Spice	kolendra	20 g	Boil	0 min