

Saison FM21 v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | pilznieński lager Malteurop | 4 kg (72.7%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (3.6%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 85 % | 3 |
| Sugar | cukier | 0.1 kg (1.8%) | 99 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (18.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| First Wort | lunga | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Hallertau Tradition | 30 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1000 ml | fm |