

## Saison na FM

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 1.7 kg (60.7%) | 82 %  | 4   |
| Grain | Viking Vienna Malt   | 0.6 kg (21.4%) | 79 %  | 7   |
| Grain | Viking Wheat Malt    | 0.3 kg (10.7%) | 83 %  | 5   |
| Grain | Bestmalz Carmel Pils | 0.2 kg (7.1%)  | 75 %  | 5   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 20 g   | 30 min | 6.3 %      |
| Aroma (end of boil) | Golding            | 20 g   | 5 min  | 5 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 100 ml | Fermentum Mobile |