

## Sezon Odkrycia

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **5.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **16.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.5 kg (54.5%)	80 %	8
Grain	Weyermann - Pale Wheat Malt	0.5 kg (18.2%)	85 %	5
Grain	Weyermann - Vienna Malt	0.5 kg (18.2%)	81 %	8
Grain	Oats, Malted	0.25 kg (9.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	300 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	7.5 g	Boil	5 min