

BSW2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (90%)	82 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	45 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile