

## sezonik

- Gravity **14.5 BLG**
- ABV ---
- IBU **28**
- SRM **5.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                  | 2.65 kg (52.9%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (20%)      | 79 %  | 10  |
| Grain | Pszeniczny                  | 0.5 kg (10%)    | 85 %  | 4   |
| Grain | Żytni                       | 0.4 kg (8%)     | 85 %  | 8   |
| Sugar | Brown Sugar, Dark           | 0.3 kg (6%)     | 100 % | 0   |
| Grain | Strzegom Karmel 150         | 0.1 kg (2%)     | 75 %  | 150 |
| Grain | Weyermann - Acidulated Malt | 0.06 kg (1.2%)  | 80 %  | 6   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 25 g   | 60 min | 7.1 %      |
| Boil    | Perle | 25 g   | 15 min | 7.1 %      |

### Yeasts

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