

## doris saison

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **20**
- SRM **9.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 2.5 kg (52%)   | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt      | 1 kg (20.8%)   | 80 %  | 7   |
| Grain | Pszeniczny                  | 0.8 kg (16.6%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30          | 0.12 kg (2.5%) | 75 %  | 30  |
| Grain | Strzegom Karmel 300         | 0.12 kg (2.5%) | 70 %  | 299 |
| Sugar | cukier biały<br>kandyzowany | 0.27 kg (5.6%) | --- % | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 25 g   | 60 min | 6 %        |
| Aroma (end of boil) | Sybilla | 10 g   | 1 min  | 6 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 200 ml | Fermentum Mobile |

### Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | curacao | 10 g   | Boil    | 1 min |