

# farma

- Gravity **15.2 BLG**
- ABV ---
- IBU **29**
- SRM **13.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (51.7%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (17.2%)	80 %	6
Grain	Carahell	0.1 kg (3.4%)	77 %	26
Grain	Caraaroma	0.1 kg (3.4%)	78 %	400
Grain	Wiedeński	0.5 kg (17.2%)	79 %	7
Grain	zakwaszający	0.1 kg (3.4%)	--- %	7
Sugar	glukoza	0.1 kg (3.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	40 min	10 %
Boil	saaz	15 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 21	Ale	Liquid	30 ml	fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	10 min
Other	glukoza	100 g	Boil	5 min