

## Saison

- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **8.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (82%)	80.5 %	6
Grain	Fawcett - Pale Crystal	0.1 kg (1.6%)	72.8 %	90
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	10 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	20 ml	Fermentum Mobile