

## Saison

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **7.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.2 kg (57.9%)	81 %	5
Grain	Weyermann Wiedeński	2 kg (18.7%)	79 %	10
Grain	Weyermann pszeniczny jasny	1 kg (9.3%)	80 %	6
Grain	Weyermann Żytni	0.5 kg (4.7%)	85 %	8
Grain	Słód Caramunich Typ III Weyermann	0.4 kg (3.7%)	73 %	150
Grain	Weyermann - Acidulated Malt	0.1 kg (0.9%)	80 %	6
Sugar	Brown Sugar, Light	0.5 kg (4.7%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Styrian Golding	90 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	60 ml	Fermentum Mobile