

## Saison

- Gravity **14 BLG**
- ABV ---
- IBU **33**
- SRM **10.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (62.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Strzegom Karmel 600	0.05 kg (1.4%)	68 %	601
Grain	Strzegom Monachijski typ II	0.4 kg (11.4%)	79 %	22
Sugar	Candi Sugar, Clear	0.3 kg (8.6%)	78.3 %	2
Grain	Acid Malt	0.05 kg (1.4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	East Kent Goldings	15 g	10 min	5.1 %
Aroma (end of boil)	Styrian Golding	50 g	0 min	3.6 %
Boil	lunga	10 g	30 min	11 %

### 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	15 min