

# Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **4.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (56.6%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (15.1%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Strzegom Pszeniczny	0.7 kg (13.2%)	81 %	6
Sugar	kandyzowany	0.3 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Sybilla	20 g	45 min	3.5 %
Boil	Sybilla	10 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	50 ml	Fermentum Mobile