

## Saison FM21 v2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznieński lager Malteurop	4 kg (72.7%)	80 %	4
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3
Sugar	cukier	0.1 kg (1.8%)	99 %	3
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	10 %
Aroma (end of boil)	Hallertau Tradition	30 g	10 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	fm