

# Saison FM21

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński Malteurop	4 kg (76.2%)	80 %	5
Grain	pszeniczny optima	1 kg (19%)	82.2 %	4
Grain	Biscuit Malt	0.25 kg (4.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	10 %
Aroma (end of boil)	Tradition	8.5 g	10 min	5.5 %
Aroma (end of boil)	Chinook PL	13 g	10 min	8.5 %

## Yeasts

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