

Saison vol.4

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **6.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (76.9%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (9.6%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.5 kg (9.6%) | 83 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Oktawia | 15 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | curaçao | 20 g | Boil | 5 min |