

## 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