

## Saison wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **5.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2 kg (72.7%)	85 %	5
Grain	Wheat, Torrified	0.25 kg (9.1%)	79 %	4
Grain	Caramunich® typ I	0.1 kg (3.6%)	73 %	80
Grain	Abbey Castle	0.2 kg (7.3%)	80 %	45
Adjunct	Rice Hulls	0.2 kg (7.3%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %
Boil	Oktawia	15 g	15 min	7.1 %
Boil	Oktawia	15 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Lemon Peel	10 g	Boil	0 min
Herb	Rumianek	10 g	Boil	0 min
Herb	Melisa	10 g	Boil	0 min