

## 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 |