

# Sasion belgijski

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **9.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 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	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (48.1%)	80 %	4
Grain	słód orkiszowy	1.5 kg (28.8%)	80 %	3
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	15 g	60 min	3.6 %
Boil	Styrian Golding	25 g	15 min	3.6 %
Aroma (end of boil)	Styrian Golding	25 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	5 min