

## Start Sezonu

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Pszeniczny	0.6 kg (12.5%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (10.4%)	79 %	10
Grain	Żytni	0.5 kg (10.4%)	85 %	8
Sugar	Corn Sugar (Dextrose)	0.2 kg (4.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3 %
Boil	lunga	15 g	30 min	10.3 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	3.7 %
Whirlpool	Lublin (Lubelski)	25 g	0 min	3.7 %

### Yeasts

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