

# Kafir Saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (28.6%)	81 %	4
Grain	Pszeniczny	1.5 kg (42.9%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	kafir	7 g	Secondary	7 day(s)

## Notes

- długa fermentacja, min 3 tyg  
*Jul 30, 2018, 4:08 PM*