

# Pierwszy Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **10.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (55.6%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (14.8%)	79 %	10
Grain	Strzegom Pszeniczny	0.8 kg (14.8%)	81 %	6
Grain	Carahell	0.2 kg (3.7%)	77 %	26
Grain	Caraaroma	0.2 kg (3.7%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6
Sugar	Glukoza	0.3 kg (5.6%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	9.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min