

# Saison

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **5.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.05 kg (56%)	81 %	4
Grain	Monachijski	1.3 kg (23.9%)	80 %	16
Grain	Pszeniczny	0.6 kg (11%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	60 min	8.8 %
Boil	Mandarina Bavaria	30 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile