

# SAISON

- Gravity **13.6 BLG**
- ABV ---
- IBU **31**
- SRM **8.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50.8%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (16.9%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	12 ml	Fermentum Mobile

## Extras

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