

## Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (55.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (17.2%)	85 %	4
Grain	Monachijski	0.5 kg (17.2%)	80 %	16
Grain	Caramunich® typ I	0.1 kg (3.4%)	73 %	80
Sugar	Candi Sugar, Clear	0.2 kg (6.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	55 min	4 %
Boil	Styrian Golding	25 g	15 min	4 %
Boil	Styrian Golding	50 g	2 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomaranczy	20 g	Boil	5 min