

# Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **16.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.4%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (16.4%)	81 %	6
Grain	Caraaroma	0.5 kg (8.2%)	78 %	400
Grain	zakwaszający	0.3 kg (4.9%)	77 %	4
Sugar	cukier	0.3 kg (4.9%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	40 g	15 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	45 min