

# Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **7.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt          | 6.2 kg (57.9%) | 81 %  | 5   |
| Grain | Weyermann Wiedeński               | 2 kg (18.7%)   | 79 %  | 10  |
| Grain | Weyermann pszeniczny jasny        | 1 kg (9.3%)    | 80 %  | 6   |
| Grain | Weyermann Żytńi                   | 0.5 kg (4.7%)  | 85 %  | 8   |
| Grain | Słód Caramunich Typ III Weyermann | 0.4 kg (3.7%)  | 73 %  | 150 |
| Grain | Weyermann - Acidulated Malt       | 0.1 kg (0.9%)  | 80 %  | 6   |
| Sugar | Brown Sugar, Light                | 0.5 kg (4.7%)  | 100 % | 16  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Marynka         | 40 g   | 60 min | 10 %       |
| Boil    | Styrian Golding | 90 g   | 15 min | 3.6 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 60 ml  | Fermentum Mobile |