

## Saison na FM

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.7 kg (60.7%)	82 %	4
Grain	Viking Vienna Malt	0.6 kg (21.4%)	79 %	7
Grain	Viking Wheat Malt	0.3 kg (10.7%)	83 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (7.1%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	30 min	6.3 %
Aroma (end of boil)	Golding	20 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile