

## Saison v1

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **7.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (72.2%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (13.7%)	79 %	10
Grain	Pszeniczny	0.3 kg (10.3%)	85 %	4
Grain	Strzegom Karmel 200	0.11 kg (3.8%)	70 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Saaz (Czech Republic)	5 g	0 min	4.5 %

### Yeasts

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