Saison FM21 v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński lager Malteurop	4 kg *(72.7%)*	80 %	4
Grain	Carahell	0.2 kg *(3.6%)*	77 %	26
Grain	Płatki owsiane	0.2 kg *(3.6%)*	85 %	3
Sugar	cukier	0.1 kg *(1.8%)*	99 %	3
Grain	Płatki pszeniczne	1 kg *(18.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	10 %
Aroma (end of boil)	Hallertau Tradition	30 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	fm