

## Polish Saison- maj 2020

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **4.5**
- 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 **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (63.2%)	81 %	4
Grain	Pszoniczny	0.3 kg (10.5%)	85 %	4
Grain	Strzegom Wiedeński	0.3 kg (10.5%)	79 %	10
Grain	Carahell	0.1 kg (3.5%)	77 %	26
Grain	zakwaszający	0.1 kg (3.5%)	80 %	6
Sugar	glukoza	0.25 kg (8.8%)	95 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %
Boil	Marynka	10 g	15 min	6.5 %
Boil	Marynka	12 g	3 min	6.5 %
Boil	Sybilla	20 g	3 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	800 ml	Fermentum Mobile