

Saison by koperwas

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **16.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (49.2%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (16.4%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 1 kg (16.4%) | 81 % | 6 |
| Grain | Caraaroma | 0.5 kg (8.2%) | 78 % | 400 |
| Grain | zakwaszający | 0.3 kg (4.9%) | 77 % | 4 |
| Sugar | cukier | 0.3 kg (4.9%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 40 g | 15 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 45 min |