

Table Saison

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **15**
- SRM **2.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (57.1%) | 82 % | 4 |
| Grain | Weyermann - Spelt Malt | 0.5 kg (28.6%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.2 kg (11.4%) | 80 % | 2 |
| Grain | Acidulated BESTMALZ | 0.05 kg (2.9%) | 76 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Styrian Golding | 20 g | 20 min | 3.6 % |
| Boil | East Kent Goldings | 20 g | 5 min | 5.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | Gips piwowarski | 5 g | Mash | 0 min |

| | | | | |
|-------------|----------------|-----|------|-------|
| Water Agent | Chlorek wapnia | 2 g | Mash | 0 min |
|-------------|----------------|-----|------|-------|