

## #8 Saison nr1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **5.3**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (58.8%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (19.6%)	81 %	6
Grain	Strzegom Wiedeński	0.5 kg (9.8%)	79 %	10
Grain	Carahell	0.2 kg (3.9%)	77 %	80
Grain	zakwaszający	0.1 kg (2%)	--- %	---
Sugar	glukoza	0.3 kg (5.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	20 min	2.85 %
Boil	Saaz (Czech Republic)	20 g	5 min	2.85 %
Dry Hop	Saaz (Czech Republic)	20 g	3 day(s)	2.85 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 51	Ale	Liquid	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z pomarańczy	20 g	Boil	20 min
Fining	mech irlandzki	5 g	Boil	20 min