

#9 Saison nr 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **6.5**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (56.6%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (18.9%)	81 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (11.3%)	79 %	22
Grain	zakwaszający	0.1 kg (1.9%)	--- %	---
Grain	Carahell	0.3 kg (5.7%)	77 %	80
Sugar	glukoza	0.3 kg (5.7%)	--- %	---

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	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Saaz (Czech Republic)	15 g	5 min	2.85 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	20 min