

farma

- Gravity **15.2 BLG**
- ABV ---
- IBU **29**
- SRM **13.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (51.7%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (17.2%) | 80 % | 6 |
| Grain | Carahell | 0.1 kg (3.4%) | 77 % | 26 |
| Grain | Caraaroma | 0.1 kg (3.4%) | 78 % | 400 |
| Grain | Wiedeński | 0.5 kg (17.2%) | 79 % | 7 |
| Grain | zakwaszający | 0.1 kg (3.4%) | --- % | 7 |
| Sugar | glukoza | 0.1 kg (3.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 40 min | 10 % |
| Boil | saaz | 15 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------------|
| fm 21 | Ale | Liquid | 30 ml | fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 10 g | Boil | 10 min |
| Other | glukoza | 100 g | Boil | 5 min |