

## Low alc saison

---

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **19**
- SRM **2.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (80%)   | 82 %  | 4   |
| Grain | Oats, Flaked        | 0.5 kg (20%) | 80 %  | 2   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 15 min | 11 %       |

### Yeasts

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

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Zielony ogórek | 2000 g | Secondary | 5 day(s) |
| Spice  | Mięta          | 5 g    | Boil      | 2 min    |
| Spice  | Zest z cytryny | 10 g   | Boil      | 2 min    |