

## MOKO Saison 2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **11.1**
- 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 **23.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Caraaroma	0.2 kg (3.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Magnat	10 g	1 min	11.2 %

### Yeasts

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