doris saison

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **20**
- SRM **9.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(52%)*	81 %	4
Grain	Briess - Pale Ale Malt	1 kg *(20.8%)*	80 %	7
Grain	Pszeniczny	0.8 kg *(16.6%)*	85 %	4
Grain	Strzegom Karmel 30	0.12 kg *(2.5%)*	75 %	30
Grain	Strzegom Karmel 300	0.12 kg *(2.5%)*	70 %	299
Sugar	cukier bialy kandyzowany	0.27 kg *(5.6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %
Aroma (end of boil)	Sybilla	10 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	1 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.