

## #21 Table Saison

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **21**
- SRM **3.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (66.7%)	81 %	4
Grain	Pszeniczny	0.4 kg (19%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (9.5%)	60 %	3
Grain	Strzegom Bursztynowy	0.1 kg (4.8%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	12 g	55 min	7.1 %
Boil	Sybilla	12 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	700 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	12 g	Boil	5 min