

# NFA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **11.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (74.1%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (3.7%)	75 %	30
Grain	Strzegom Karmel 600	0.1 kg (3.7%)	68 %	601
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	5 g	Boil	10 min