

# Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **9.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.35 kg (57.4%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (17%)	79 %	10
Grain	Pszeniczny	0.35 kg (14.9%)	85 %	4
Grain	Carahell	0.1 kg (4.3%)	77 %	26
Grain	Caraaroma	0.1 kg (4.3%)	78 %	400
Grain	Zakwaszający	0.05 kg (2.1%)	--- %	---

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	glukoza	150 g	Boil	20 min
Spice	curacao	10 g	Boil	20 min

## Notes

- <http://blog.homebrewing.pl/saison-receptura/>  
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