

## Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 1.6 kg (55.2%) | 81 %   | 4   |
| Grain | Pszeniczny         | 0.5 kg (17.2%) | 85 %   | 4   |
| Grain | Monachijski        | 0.5 kg (17.2%) | 80 %   | 16  |
| Grain | Caramunich® typ I  | 0.1 kg (3.4%)  | 73 %   | 80  |
| Sugar | Candi Sugar, Clear | 0.2 kg (6.9%)  | 78.3 % | 2   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 25 g   | 55 min | 4 %        |
| Boil    | Styrian Golding | 25 g   | 15 min | 4 %        |
| Boil    | Styrian Golding | 50 g   | 2 min  | 4 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | Skórka pomaranczy | 20 g   | Boil    | 5 min |