

Start Sezonu

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (62.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (12.5%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.4%) | 79 % | 10 |
| Grain | Żytni | 0.5 kg (10.4%) | 85 % | 8 |
| Sugar | Corn Sugar (Dextrose) | 0.2 kg (4.2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 3 % |
| Boil | lunga | 15 g | 30 min | 10.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 3.7 % |
| Whirlpool | Lublin (Lubelski) | 25 g | 0 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 100 ml | Fermentum Mobile |