

## Session Saison

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **5.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **5 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 1.4 kg (70%) | 81 %  | 4   |
| Grain | Abbey Castle   | 0.2 kg (10%) | 80 %  | 45  |
| Grain | Wheat, Flaked  | 0.2 kg (10%) | 77 %  | 4   |
| Grain | Amber Simpsons | 0.2 kg (10%) | 75 %  | 60  |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 15 g   | 25 min   | 10.5 %     |
| Dry Hop | Citra  | 50 g   | 5 day(s) | 12 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Slant | 40 ml  | Fermentum Mobile |