LiteS

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **24**
- SRM **7.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(56.6%)*	81 %	4
Grain	Strzegom Wiedeński	0.4 kg *(15.1%)*	79 %	10
Grain	Pszeniczny	0.4 kg *(15.1%)*	85 %	4
Grain	Carahell	0.1 kg *(3.8%)*	77 %	26
Grain	Caraaroma	0.1 kg *(3.8%)*	78 %	400
Sugar	Brown Sugar, Light	0.15 kg *(5.7%)*	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	3.81 %
Whirlpool	Saaz (Czech Republic)	10 g	0 min	3.81 %

Yeasts

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