

## #14 Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **9.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (44.7%)	80 %	36
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (44.7%)	81 %	26
Dry Extract	ekstrakt słodowy jasny	0.4 kg (10.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Willamette	20 g	15 min	5 %
Aroma (end of boil)	Willamette	10 g	5 min	5 %
Aroma (end of boil)	Mount Hood	30 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis