

# Easy Saison

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- Gravity **8 BLG**
- ABV ---
- IBU **10**
- SRM **2.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.3 kg (10.5%)	80 %	2
Grain	Pilzneński	1 kg (35.1%)	81 %	4
Grain	Pszeniczny	1 kg (35.1%)	85 %	4
Grain	Viking Pale Ale malt	0.5 kg (17.5%)	80 %	5
Grain	Acid Malt	0.05 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	20 min	5.2 %
Whirlpool	Mistral	25 g	20 min	7.6 %
Whirlpool	Cascade PL	25 g	20 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison	Ale	Dry	10 g	---