

## Pacific Saison

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.35 kg (89.2%)	81 %	4
Grain	Pszeniczny	0.65 kg (10.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	10 min	11 %
Boil	Motueka	25 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	25 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Spice	Aframón Madagaskarski	5 g	Boil	10 min
Herb	Werbena	25 g	Boil	5 min