

## saison

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (95.6%)	82 %	4
Grain	Viking Wheat Malt	0.1 kg (2.2%)	83 %	5
Grain	golden ale	0.1 kg (2.2%)	80 %	11

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar