

saison

- 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 |