

## Saison

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **6.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (53.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Pszeniczny	0.6 kg (14%)	85 %	4
Grain	Żytni	0.3 kg (7%)	85 %	8
Grain	Strzegom Karmel 150	0.1 kg (2.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	3 %