

# Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (59.3%)	80 %	4
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (18.5%)	79 %	10
Grain	Monachijski	0.2 kg (3.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Aroma (end of boil)	Cascade	25 g	1 min	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curaçao	25 g	Boil	1 min

## Notes

- 60 min - 64  
20 min - 72  
+78  
-->filtracja + wysładzanie  
Jun 25, 2017, 1:06 PM