

## Saison BA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **5.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Pszeniczny                 | 1.7 kg (44.7%) | 85 %  | 4   |
| Liquid Extract | Bruntal                    | 1.7 kg (44.7%) | 81 %  | 26  |
| Dry Extract    | WES ekstrakt słodowy jasny | 0.4 kg (10.5%) | 80 %  | --- |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Cascade PL | 20 g   | 60 min | 5.2 %      |
| Boil      | Cascade PL | 20 g   | 10 min | 5.2 %      |
| Boil      | Willamette | 20 g   | 10 min | 4.5 %      |
| Whirlpool | Willamette | 10 g   | 0 min  | 4.5 %      |
| Whirlpool | Mount Hood | 30 g   | 0 min  | 5.5 %      |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11.5 g | ---        |