

Saison NZ

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **12.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | bruntal ekstrakt słodowy jasny | 2.2 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Dr Rudi | 5 g | 60 min | 11.9 % |
| Aroma (end of boil) | Nelson Sauvignon | 12.5 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| danstar belle saison | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | aframom madagaskarski | 1.5 g | Boil | 10 min |
| Herb | werbena cytrynowa | 10 g | Boil | 5 min |