

# Sour Saison

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (90.1%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.25 kg (4.5%)	82 %	5
Grain	Abbey Castle	0.3 kg (5.4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saison blend II	Ale	Liquid	100 ml	tyb