

# Sour Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **8**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.8%)	81 %	4
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	Oats, Flaked	0.5 kg (10.6%)	80 %	2
Sugar	Sugar, Table (Sucrose)	0.2 kg (4.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	40 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
L. Brevis	Ale	Liquid	200 ml	---
Wlp590	Ale	Slant	200 ml	---