Saison Premium

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **12.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(52.6%)*	80 %	4
Grain	Strzegom Wiedeński	0.5 kg *(13.2%)*	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg *(13.2%)*	81 %	6
Grain	Carahell	0.25 kg *(6.6%)*	77 %	26
Grain	Caraaroma	0.25 kg *(6.6%)*	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg *(2.6%)*	80 %	6
Sugar	Glukoza	0.2 kg *(5.3%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	22 g	60 min	11 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	7.5 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	8.25 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	15 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.