

Sasion

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **14.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (44.7%)	80 %	60
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (44.7%)	80 %	45
Dry Extract	WES ekstrakt słodowy jasny	0.4 kg (10.5%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Izabella	15 g	25 min	6.6 %
Boil	Willamette	20 g	15 min	5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Mount Hood	30 g	5 min	5.5 %
Dry Hop	Izabella	10 g	7 day(s)	5.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Skurka z cytryny i pomarańczy	10 g	Secondary	5 day(s)