

## #6 Saison

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **9.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.5 kg (53%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński         | 1 kg (15.2%)  | 79 %  | 10  |
| Grain | Strzegom Pszeniczny        | 1 kg (15.2%)  | 81 %  | 6   |
| Grain | Carahell                   | 0.3 kg (4.5%) | 77 %  | 26  |
| Grain | Caraaroma                  | 0.2 kg (3%)   | 78 %  | 350 |
| Grain | zakwaszający               | 0.1 kg (1.5%) | --- % | --- |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.6%) | 79 %  | 16  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 60 min | 9.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |