Saison homebrewing.pl

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(68.2%)*	81 %	4
Grain	Pszeniczny	1 kg *(22.7%)*	85 %	4
Grain	Carahell	0.2 kg *(4.5%)*	77 %	26
Grain	Karmelowy Jasny 30EBC	0.2 kg *(4.5%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min