

Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.7**
- 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 **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilznieński | 2.7 kg (60%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (17.8%) | 79 % | 10 |
| Grain | Pszeniczny | 0.7 kg (15.6%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.3 kg (6.7%) | 78.3 % | 2 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| belle saison | Ale | Dry | 11 g | danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|-----------|
| Flavor | curacao | 10 g | Secondary | 10 day(s) |