

New Path - Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (57.1%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (28.6%) | 81 % | 4 |
| Grain | Werman Monachijski typ II | 0.5 kg (14.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Izabella | 20 g | 0 min | 5.1 % |
| Aroma (end of boil) | Magnum | 20 g | 0 min | 13.5 % |
| Boil | Izabella | 10 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand Belle Saison Belgian Style Ale | Ale | Dry | 11 g | --- |