

## rye saison

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **19**
- SRM **6.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	orkiszowy	0.8 kg (24.2%)	85 %	4
Grain	Pilzneński	0.8 kg (24.2%)	81 %	4
Grain	Żytni	0.8 kg (24.2%)	85 %	8
Adjunct	płatki jęczmienne	0.6 kg (18.2%)	80 %	3
Grain	Karmelowy żytni Strzegom	0.3 kg (9.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	30 g	10 min	15 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	1 day(s)	12 %