

## #15 Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **9.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.8%)	79 %	10
Grain	Pszeniczny	1 kg (16.8%)	85 %	4
Grain	Carahell	0.25 kg (4.2%)	77 %	26
Grain	Caraaroma	0.25 kg (4.2%)	78 %	400
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6
Sugar	Glukoza	0.35 kg (5.9%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	45 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Liquid	50 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	45 min