

## #20 Saison

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- Gravity **2.6 BLG**
- ABV **0.9 %**
- IBU **736**
- SRM **1.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **0.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **0.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.1 liter(s)**
- Total mash volume **0.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.04 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Aroma (end of boil)	Perle	30 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Liquid	40 ml	White Labs