

## # 30 Saison & Brett Saison (To Ramona)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 5.8 kg (84.1%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.8 kg (11.6%) | 80 %  | 10  |
| Grain | Weyermann - Carapils | 0.3 kg (4.3%)  | 80 %  | 4   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 60 min | 4.6 %      |
| Boil                | East Kent Goldings | 20 g   | 10 min | 4.6 %      |
| Aroma (end of boil) | Saaz               | 20 g   | 0 min  | 4 %        |

### Yeasts

| Name                                 | Type | Form   | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| Wyeast XL 3724<br>Belgian Saison Ale | Ale  | Liquid | 200 ml | Wyeast     |

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka słodkiej pomarańczy | 20 g   | Boil    | 5 min  |
| Other | Wyeast Nutrient            | 2.5 g  | Boil    | 10 min |