

## # 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 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