

#6 Saison

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **9.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (53%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (15.2%)	81 %	6
Grain	Carahell	0.3 kg (4.5%)	77 %	26
Grain	Caraaroma	0.2 kg (3%)	78 %	350
Grain	zakwaszajacy	0.1 kg (1.5%)	--- %	---
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %