

## LEM | Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **10.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Carahell	0.25 kg (4.5%)	77 %	26
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Liquid Extract	Ekstrakt słodowy jasny	1 kg (18.2%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	60 min
Fining	Mech Irlandzki	6 g	Boil	10 min