

## lite saison

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Citra	60 g	2 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis