

# Na żywo Saison

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type    | Name                                      | Amount         | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain   | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.6 kg (78.3%) | 80 %  | 4   |
| Adjunct | Pszenica<br>niestodowana                  | 1 kg (21.7%)   | 75 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 20 g   | 60 min | 10 %       |
| Boil    | Mosaic | 15 g   | 15 min | 10 %       |
| Boil    | Mosaic | 15 g   | 5 min  | 10 %       |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's<br>M29 French Saison | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Notes

- Warzone podczas livestreamu. Finalnie wyszło 19 litrów o ekstrakcie 13 blg.  
*Aug 1, 2017, 1:30 PM*