

## Saison 12 blg

- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **7.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.75 kg (88.2%)	80 %	4
Grain	Pszenica niesłodowana	0.15 kg (3.5%)	75 %	3
Grain	Strzegom Pszeniczny	0.15 kg (3.5%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.7%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	25 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	2 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's