

# Saison

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **7.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Strzegom Wiedeński	0.3 kg (6%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.2 kg (4%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (4%)	78 %	100
Grain	Honey Malt	0.5 kg (10%)	80 %	49
Grain	Oats, Flaked	0.3 kg (6%)	80 %	2
Sugar	Candi Sugar, Clear	0.5 kg (10%)	78.3 %	2