

# Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **6.3**
- 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (85.5%)	82 %	4
Grain	Viking Vienna Malt	0.25 kg (4.3%)	79 %	9
Grain	Strzegom Monachijski typ I	0.1 kg (1.7%)	79 %	16
Grain	Słód Caramunich Typ I Weyermann	0.25 kg (4.3%)	73 %	90
Grain	pszeniczny ciemny weyerman	0.25 kg (4.3%)	85 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	Styrian Golding	20 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	5 min