

# Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.7**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (60%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (17.8%)	79 %	10
Grain	Pszeniczny	0.7 kg (15.6%)	85 %	4
Sugar	Candi Sugar, Clear	0.3 kg (6.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
belle saison	Ale	Dry	11 g	danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	10 g	Secondary	10 day(s)