

Saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **8.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (57.1%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (19%)	79 %	10
Grain	Pszeniczny	2 kg (19%)	85 %	4
Grain	Caraaroma	0.3 kg (2.9%)	78 %	400
Grain	Caramunich® typ I	0.2 kg (1.9%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus	25 g	60 min	14 %
Boil	Loral	25 g	10 min	11 %
Boil	Loral	25 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	150 ml	Wyeast Labs
Belle Saison	Ale	Dry	11 g	---
Saison Blend II	Ale	Liquid	150 ml	Yeast Bay
WLP565 - Belgian Saison I Yeast	Ale	Liquid	150 ml	White Labs