

## saison

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **4.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **13.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (88.6%)	80 %	4
Grain	Monachijski	0.25 kg (6.3%)	80 %	16
Sugar	Brown Sugar, Light	0.2 kg (5.1%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.4 %
Boil	Lublin (Lubelski)	20 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Boil	10 min