

# Saison Burz

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.5**
- 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 **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (83.3%)	80 %	4
Grain	Weyermann - Vienna Malt	0.3 kg (6.3%)	81 %	8
Grain	Żytni	0.3 kg (6.3%)	85 %	8
Sugar	Corn Sugar (Dextrose)	0.2 kg (4.2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	21 g	60 min	7.7 %
Aroma (end of boil)	East Kent Goldings	16 g	5 min	4 %
Aroma (end of boil)	Marynka	9 g	5 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3724 Belgian Saison	Ale	Liquid	150 ml	Wyeast Labs