

Saison I

- Gravity **15 BLG**
- ABV ---
- IBU **25**
- SRM **8.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (58.8%) | 81 % | 5 |
| Grain | Strzegom Wiedeński | 0.7 kg (20.6%) | 79 % | 10 |
| Grain | Caraamber | 0.3 kg (8.8%) | 75 % | 59 |
| Grain | Pszeniczny | 0.3 kg (8.8%) | 85 % | 4 |
| Grain | Carahell | 0.1 kg (2.9%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 5 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 1 min | 4.5 % |