

# Belgian Saison 15Blg Premium Hombrewing

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **9.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg (53.8%)	81 %	5
Grain	Weyermann - Vienna Malt	0.8 kg (15.9%)	81 %	8
Grain	Weyermann - Pale Wheat Malt	0.7 kg (13.9%)	85 %	5
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Adjunct	curacao	0.02 kg (0.4%)	--- %	---
Sugar	glukoza	0.3 kg (6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Saaz (USA)	10 g	10 min	3.75 %