

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 % |