

# Kopyr Enter Saison

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3.6 kg (78.3%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (21.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Mosaic	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's