

# SAAZ SAISON

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (56%)	80 %	4
Grain	Pszeniczny	0.7 kg (14%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SAFEBREW BE-134	Ale	Dry	10 g	---