

# Saison 1

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (72.7%)	82 %	4
Grain	Viking Vienna Malt	1 kg (18.2%)	79 %	7
Grain	Płatki pszeniczne	0.25 kg (4.5%)	85 %	3
Grain	Płatki orkiszowe	0.25 kg (4.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	2000 ml	White Labs