

# SAISON

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **4.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (48.4%)	81 %	4
Sugar	Candi Sugar, Clear	1 kg (16.1%)	78.3 %	2
Grain	Żytni	1 kg (16.1%)	85 %	8
Grain	Melanoiden Malt	0.2 kg (3.2%)	80 %	39
Grain	Pszeniczny	1 kg (16.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.8 %
Boil	East Kent Goldings	20 g	5 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	5 min
Spice	Jaśmin	15 g	Boil	5 min