

## Saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **80**
- SRM **9.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny Bruntal	1.7 kg (50%)	80 %	30
Liquid Extract	Ekstrakt słodowy pszeniczny Bruntal	1.7 kg (50%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	45 min	12.4 %
Boil	Centenial	15 g	30 min	10.7 %
Aroma (end of boil)	Wai-iti	30 g	55 min	1.6 %
Aroma (end of boil)	Citra	30 g	55 min	12.3 %
Dry Hop	Pacific Gem	40 g	5 day(s)	13.9 %
Dry Hop	Rakau	40 g	5 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---