

## saison

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **5.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (26.7%)	81 %	4
Grain	Viking Pale Ale malt	1.8 kg (48%)	80 %	5
Grain	Pszeniczny	0.4 kg (10.7%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (5.3%)	85 %	3
Grain	Płatki owsiane	0.2 kg (5.3%)	85 %	3
Grain	Abbey Malt Weyermann	0.15 kg (4%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	4.6 %
Boil	Sybilla	10 g	15 min	4.6 %
Boil	Sybilla	10 g	5 min	4.6 %