

# Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **6.3**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt             | 5 kg (85.5%)   | 82 %  | 4   |
| Grain | Viking Vienna Malt              | 0.25 kg (4.3%) | 79 %  | 9   |
| Grain | Strzegom Monachijski typ I      | 0.1 kg (1.7%)  | 79 %  | 16  |
| Grain | Słód Caramunich Typ I Weyermann | 0.25 kg (4.3%) | 73 %  | 90  |
| Grain | pszeniczny ciemny weyerman      | 0.25 kg (4.3%) | 85 %  | 18  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.1 %      |
| Boil    | Styrian Golding    | 20 g   | 5 min  | 3.6 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Saison | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 0.5 g  | Boil    | 5 min |