

## Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**
- 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 **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (57.4%)	80 %	3.65
Grain	Pszeniczny	1.3 kg (27.7%)	85 %	4.5
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.3%)	75 %	30
Grain	Strzegom Wiedeński	0.3 kg (6.4%)	79 %	8.5
Grain	płatki owsiane	0.2 kg (4.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	60 min	10.8 %
Aroma (end of boil)	Azacca	20 g	10 min	10.8 %
Boil	Azacca	10 g	15 min	10.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	10 min
Spice	skórka pomarańczy	45 g	Boil	10 min