

# Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **4.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Hallertau Blanc	20 g	15 min	7 %
Boil	Hallertau Blanc	10 g	5 min	7 %
Dry Hop	Hallertau Blanc	30 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
french saison 3711	Ale	Liquid	1 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min