

# Saison

- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **10.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	84 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	15
Grain	Carahell	0.2 kg (3.3%)	77 %	26
Grain	Caraaroma	0.2 kg (3.3%)	78 %	350
Grain	zakwaszający Weyermann	0.1 kg (1.7%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz	15 g	20 min	2.8 %
Boil	Marynka	5 g	10 min	10 %
Aroma (end of boil)	Saaz	15 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min