

Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **13.7**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2.4 kg (60%) | 80 % | 45 |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 1.2 kg (30%) | 80 % | 60 |
| Grain | Płatki owsiane | 0.2 kg (5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 20 g | 45 min | 10 % |
| Boil | Mandarina Bavaria | 20 g | 15 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

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