

# Saison a'la Kopyra

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **42**
- SRM **9.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	4.5 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	60 min	11.8 %
Boil	Mosaic	20 g	60 min	12 %
Boil	Mosaic	15 g	20 min	12 %
Boil	Mosaic	15 g	5 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's