

Saison Burz

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (83.3%) | 80 % | 4 |
| Grain | Weyermann - Vienna Malt | 0.3 kg (6.3%) | 81 % | 8 |
| Grain | Żytni | 0.3 kg (6.3%) | 85 % | 8 |
| Sugar | Corn Sugar (Dextrose) | 0.2 kg (4.2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 21 g | 60 min | 7.7 % |
| Aroma (end of boil) | East Kent Goldings | 16 g | 5 min | 4 % |
| Aroma (end of boil) | Marynka | 9 g | 5 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 3724 Belgian Saison | Ale | Liquid | 150 ml | Wyeast Labs |