

# Saison-Goździkowa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Palisade	50 g	40 min	7.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Palisade	50 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	300 ml	White Labs