

## saison konkurs

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (81.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Oktawia	10 g	30 min	7.1 %
Boil	Oktawia	20 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Liquid	20 ml	White Labs