

## Saison NZ

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **11.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

| Type           | Name                   | Amount        | Yield | EBC |
|----------------|------------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy jasny | 4.5 kg (100%) | 90 %  | 35  |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Dr Rudi       | 15 g   | 60 min   | 11.8 %     |
| Boil    | Dr Rudi       | 20 g   | 40 min   | 11.8 %     |
| Boil    | Nelson Sauvín | 25 g   | 20 min   | 11.1 %     |
| Boil    | Nelson Sauvín | 25 g   | 0 min    | 11.1 %     |
| Dry Hop | Nelson Sauvín | 25 g   | 3 day(s) | 11.1 %     |

### Yeasts

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

### Extras

| Type  | Name                  | Amount | Use for | Time   |
|-------|-----------------------|--------|---------|--------|
| Spice | aframón madagaskarski | 3 g    | Boil    | 10 min |
| Herb  | werbena cytrynowa     | 20 g   | Boil    | 5 min  |