

# Saison Premium

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **12.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (13.2%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (13.2%)	81 %	6
Grain	Carahell	0.25 kg (6.6%)	77 %	26
Grain	Caraaroma	0.25 kg (6.6%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (2.6%)	80 %	6
Sugar	Glukoza	0.2 kg (5.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	22 g	60 min	11 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	7.5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	8.25 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	15 g	Boil	15 min