

## Saisonn

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **10.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.5 kg (71.4%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny        | 0.6 kg (12.2%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.4 kg (8.2%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 300        | 0.3 kg (6.1%)  | 70 %  | 299 |
| Grain | Strzegom Bursztynowy       | 0.1 kg (2%)    | 70 %  | 49  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 30 g   | 60 min | 4.5 %      |