

# Simple Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **8.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.3%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.3%)	79 %	22
Grain	Caraaroma	0.15 kg (2.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale BE-134	Ale	Dry	11.5 g	Fermentis