# Saison - Strzegom

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- Gravity **12.8 BLG**
- ABV **---**
- IBU **38**
- SRM **11.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3.8 kg *(75.2%)* | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg *(13.9%)* | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.25 kg *(5%)* | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.2 kg *(4%)* | 70 % | 299 |
| Grain | Bursztynowy | 0.1 kg *(2%)* | 60 % | 30 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | Curacao | 20 g | Boil | 5 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.