

## #32 Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **5.5**
- 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 **24.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

| Type  | Name            | Amount         | Yield  | EBC |
|-------|-----------------|----------------|--------|-----|
| Grain | Pilzneński      | 1.3 kg (26.3%) | 81 %   | 4   |
| Grain | Castle Pale Ale | 3 kg (60.6%)   | 80 %   | 8   |
| Grain | Carared         | 0.25 kg (5.1%) | 75 %   | 39  |
| Grain | Pszeniczny      | 0.3 kg (6.1%)  | 85 %   | 4   |
| Grain | Acid Malt       | 0.1 kg (2%)    | 58.7 % | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |
| Boil    | Marynka               | 15 g   | 60 min | 10 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Wyeast french saison | Ale  | Slant | 40 ml  | Wyeast     |

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Skórka słodkiej pomarańczy | 20 g   | Boil    | 10 min |