

## 4. Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (60%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.5 kg (20%) | 83 %  | 5   |
| Grain | Viking Vienna Malt  | 0.5 kg (20%) | 79 %  | 7   |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Marynka         | 8 g    | 60 min | 10 %       |
| Aroma (end of boil) | Styrian Golding | 20 g   | 15 min | 3.6 %      |