

## #14 Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **9.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (44.7%) | 80 %  | 36  |
| Liquid Extract | Bruntal ekstrakt słodowy jasny      | 1.7 kg (44.7%) | 81 %  | 26  |
| Dry Extract    | ekstrakt słodowy jasny              | 0.4 kg (10.5%) | --- % | --- |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Cascade    | 20 g   | 60 min | 6 %        |
| Boil                | Cascade    | 10 g   | 15 min | 6 %        |
| Boil                | Willamette | 20 g   | 15 min | 5 %        |
| Aroma (end of boil) | Willamette | 10 g   | 5 min  | 5 %        |
| Aroma (end of boil) | Mount Hood | 30 g   | 5 min  | 5.5 %      |

### Yeasts

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