

### 3. Saison

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- Gravity **13.8 BLG**
- ABV ---
- IBU **40**
- SRM **13.4**
- Style **Saison**

#### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

#### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	2.8 kg (57.1%)	79 %	4
Grain	Strzegom Wiedeński	0.7 kg (14.3%)	79 %	10
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4
Grain	Carahell	0.2 kg (4.1%)	77 %	26
Grain	Caraaroma	0.2 kg (4.1%)	78 %	400
Sugar	Glukoza	0.3 kg (6.1%)	--- %	---

#### 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 %

#### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min

#### Notes

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