

## #46 Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg (61.8%)	81 %	5
Grain	Wheat, Flaked	1 kg (14.7%)	77 %	4
Grain	Abbey Malt Weyermann	0.6 kg (8.8%)	75 %	45
Grain	Weyermann - Pale Wheat Malt	0.4 kg (5.9%)	85 %	5
Grain	Oats, Flaked	0.4 kg (5.9%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	20 min	10 %
Boil	Columbus/Tomahawk/Zeus	25 g	20 min	14.5 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Chinook	25 g	0 min	11.3 %

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa	14.5 g	Boil	20 min
Spice	skórka cytrynowa	14.5 g	Boil	20 min