Letni Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **13.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(57.1%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(14.3%)*	85 %	4
Grain	Strzegom Wiedeński	0.5 kg *(14.3%)*	79 %	10
Grain	Caraaroma	0.2 kg *(5.7%)*	78 %	400
Grain	Carahell	0.2 kg *(5.7%)*	77 %	26
Grain	Acid Malt	0.1 kg *(2.9%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.