

## New Zealand Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **49**
- SRM **13.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (57.4%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (17%)	79 %	10
Grain	Pszeniczny	0.7 kg (14.9%)	85 %	4
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	zakwaszający	0.1 kg (2.1%)	78 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	20 g	60 min	11.8 %
Boil	Rakau (NZ)	20 g	30 min	9.5 %
Boil	WAI-ITI	20 g	10 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
danstar belle saison	Ale	Dry	11 g	danstar

### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	10 g	Boil	15 min