

# Saison

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **4.3**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (69.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Carahell	0.2 kg (4.7%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.1 kg (2.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
be-134	Ale	Dry	15 g	---