

## saison

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (65.6%)	80.5 %	2
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Cara Blonde - Castle Malting	0.6 kg (9.8%)	78 %	20
Grain	Żytni	0.5 kg (8.2%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	10.5 %
Boil	Hallertau	25 g	60 min	4.5 %
Boil	Hallertau	25 g	10 min	4.5 %
Boil	Sybilla	10 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar