

Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **6.3**
- 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (85.5%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.25 kg (4.3%) | 79 % | 9 |
| Grain | Strzegom Monachijski typ I | 0.1 kg (1.7%) | 79 % | 16 |
| Grain | Słód Caramunich Typ I Weyermann | 0.25 kg (4.3%) | 73 % | 90 |
| Grain | pszeniczny ciemny weyerman | 0.25 kg (4.3%) | 85 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Boil | Styrian Golding | 20 g | 5 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 |
|---------|-----------|--------|---------|-------|
| Finning | whirlfloc | 0.5 g | Boil | 5 min |