

# Saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **10.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58%)	81 %	4
Grain	Strzegom Wiedeński	0.6 kg (13.9%)	79 %	10
Grain	Pszeniczny	0.6 kg (13.9%)	85 %	4
Grain	Carahell	0.15 kg (3.5%)	77 %	26
Grain	Caraaroma	0.15 kg (3.5%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.08 kg (1.9%)	80 %	6
Sugar	Candi Sugar, Clear	0.23 kg (5.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	8 g	5 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Other	Curacao	15 g	Boil	20 min