

# Saison I

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- Gravity **15 BLG**
- ABV ---
- IBU **25**
- SRM **8.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (58.8%)	81 %	5
Grain	Strzegom Wiedeński	0.7 kg (20.6%)	79 %	10
Grain	Caraamber	0.3 kg (8.8%)	75 %	59
Grain	Pszeniczny	0.3 kg (8.8%)	85 %	4
Grain	Carahell	0.1 kg (2.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Saaz (Czech Republic)	5 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	1 min	4.5 %