

Saison III

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (48.2%) | 80 % | 4 |
| Grain | Pszeniczny | 0.92 kg (29.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (16.1%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.19 kg (6.1%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | lunga | 9 g | 55 min | 12.4 % |
| Boil | Perle | 12 g | 15 min | 5.4 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 5 min | 2.3 % |