

## Saison NZ

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **11.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	4.5 kg (100%)	90 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	60 min	11.8 %
Boil	Dr Rudi	20 g	40 min	11.8 %
Boil	Nelson Sauvignon	25 g	20 min	11.1 %
Boil	Nelson Sauvignon	25 g	0 min	11.1 %
Dry Hop	Nelson Sauvignon	25 g	3 day(s)	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	aframon madagaskarski	3 g	Boil	10 min
Herb	werbena cytrynowa	20 g	Boil	5 min