

## Saison - Strzegom

- Gravity **12.8 BLG**
- ABV ---
- IBU **38**
- SRM **11.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (75.2%)	81 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (13.9%)	79 %	16
Grain	Strzegom Karmel 30	0.25 kg (5%)	75 %	30
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299
Grain	Bursztynowy	0.1 kg (2%)	60 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min