

Saisona pinta

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (79.4%) | 81 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.9%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 17 g | 70 min | 15.5 % |
| Boil | Styrian Golding | 23 g | 10 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 0 min | 3.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|---------|------------|
| Omega belgian saison 2 | Ale | Liquid | 1200 ml | Omega |