

4. Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (60%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (20%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 0.5 kg (20%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Marynka | 8 g | 60 min | 10 % |
| Aroma (end of boil) | Styrian Golding | 20 g | 15 min | 3.6 % |