

## 4. Saison

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- 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 %