

## extract saison - single malt & hops

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **10.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt pale ale	4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	35 g	60 min	3.6 %
Boil	Styrian Golding	20 g	40 min	3.6 %
Aroma (end of boil)	Styrian Golding	20 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Dry	10 g	---