

NZ SAISON test

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **5.3**
- Style **Saison**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (62.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (20.8%)	79 %	10
Grain	Strzegom pszenica prażona	0.5 kg (10.4%)	70 %	5
Grain	Strzegom Bursztynowy	0.3 kg (6.3%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	17 %
Boil	Motueka	10 g	0 min	7 %
Whirlpool	Motueka	10 g	0 min	7 %
Dry Hop	Motueka	10 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's