

pacific saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **10.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 4.5 kg (97.8%) | 81 % | 30 |
| Dry Extract | Muntons DME - Light | 0.1 kg (2.2%) | 95 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Dr Rudi | 10 g | 60 min | 11.8 % |
| Boil | Nelson Sauvín | 23 g | 30 min | 11.1 % |
| Aroma (end of boil) | Nelson Sauvín | 25 g | 10 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar Belle Saison | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | aframon | 3 g | Boil | 10 min |
| Spice | verbena cytrynowa | 20 g | Boil | 5 min |