

Saison 1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (72.7%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (18.2%) | 79 % | 7 |
| Grain | Płatki pszeniczne | 0.25 kg (4.5%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.25 kg (4.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|---------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 2000 ml | White Labs |