

# Saison 1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **8.7**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	1.7 kg (50%)	99 %	9
Liquid Extract	Gozdawa ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Sybilla	15 g	20 min	3.5 %
Whirlpool	Willamette	30 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	10 ml	White Labs