

## saïson 12

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **60**
- SRM ---

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznenski	3.75 kg (88.2%)	--- %	---
Grain	pszenica	0.15 kg (3.5%)	--- %	---
Grain	słud przemiczny	0.15 kg (3.5%)	--- %	---
Grain	karmelowy jasny	0.2 kg (4.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	goldings	25 g	60 min	10 %
Boil	continental	50 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
french saison m29	Lager	Dry	20 g	---