

## Saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **80**
- SRM **9.4**
- 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 |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy jasny Bruntal      | 1.7 kg (50%) | 80 %  | 30  |
| Liquid Extract | Ekstrakt słodowy pszeniczny Bruntal | 1.7 kg (50%) | 80 %  | 30  |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Mosaic      | 15 g   | 45 min   | 12.4 %     |
| Boil                | Centenial   | 15 g   | 30 min   | 10.7 %     |
| Aroma (end of boil) | Wai-iti     | 30 g   | 55 min   | 1.6 %      |
| Aroma (end of boil) | Citra       | 30 g   | 55 min   | 12.3 %     |
| Dry Hop             | Pacific Gem | 40 g   | 5 day(s) | 13.9 %     |
| Dry Hop             | Rakau       | 40 g   | 5 day(s) | 9 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |