

## Saison 13 blg

- Gravity **13.3 BLG**
- ABV ---
- IBU **36**
- SRM **10.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny (pilżeński 100%) Bruntal	3.4 kg (68.7%)	75 %	25
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 60%, pilżeński 40%) Bruntal	0.85 kg (17.2%)	75 %	35
Sugar	Cukier trzcinowy ciemny Dark Muscovado	0.3 kg (6.1%)	99 %	99
Adjunct	Barley, Flaked	0.2 kg (4%)	70 %	4
Adjunct	Rye, Flaked	0.2 kg (4%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	25 g	60 min	8 %
Boil	First Gold	25 g	30 min	8 %
Boil	Bouclier	25 g	15 min	3.6 %
Aroma (end of boil)	Bouclier	25 g	1 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
French Saison M29	Ale	Dry	10 g	Mangrove Jack's