

# Saison

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **12.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (84.5%)	82 %	4
Grain	Strzegom Pszeniczny	0.35 kg (9.9%)	81 %	6
Grain	Caraaroma	0.2 kg (5.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lung	7 g	60 min	11 %
Aroma (end of boil)	East Kent Goldings	40 g	10 min	5.1 %