

Saison

- 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 % |