

## SAISON #2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **424.2 liter(s)**
- Total mash volume **545.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	40 kg (33%)	80.5 %	3.5
Grain	Pszenica niesłodowana	60 kg (49.5%)	75 %	3.5
Grain	Viking Enzyme	13.7 kg (11.3%)	76 %	7
Grain	Weyermann - Vienna Malt	7.5 kg (6.2%)	79 %	7.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	550 g	60 min	15.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	2000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	5000 g	Primary	3 day(s)