

## SAISON #2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński                   | 3 kg (54.5%)  | 80 %  | 4   |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 1 kg (18.2%)  | 82 %  | 3   |
| Grain | Strzegom Wiedeński                    | 1 kg (18.2%)  | 79 %  | 10  |
| Grain | Weyermann Caramunich 3                | 0.5 kg (9.1%) | 76 %  | 150 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |
| Aroma (end of boil) | Cascade           | 5 g    | 5 min  | 6 %        |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar belle saison | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | Curacao | 20 g   | Mash    | 5 min |

### Notes

- 60 min - 64  
20 min - 72  
+78  
-->filtracja + wysładzanie  
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