

Saison 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.81 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Lager malt | 4.75 kg (72.4%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1.31 kg (20%) | 79 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (7.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 30 min | 5.5 % |