

saison

- Gravity **15.2 BLG**
- ABV ---
- IBU **23**
- SRM **10.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Pszeniczny	1.5 kg (22.1%)	85 %	4
Grain	Carahell	0.2 kg (2.9%)	77 %	26
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	20 g	45 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Boil	Amarillo	15 g	5 min	9.5 %