

# Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.7**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 2.7 kg (60%)   | 81 %   | 4   |
| Grain | Strzegom Wiedeński | 0.8 kg (17.8%) | 79 %   | 10  |
| Grain | Pszeniczny         | 0.7 kg (15.6%) | 85 %   | 4   |
| Sugar | Candi Sugar, Clear | 0.3 kg (6.7%)  | 78.3 % | 2   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 20 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |

## Yeasts

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

## Extras

| Type   | Name    | Amount | Use for   | Time      |
|--------|---------|--------|-----------|-----------|
| Flavor | curacao | 10 g   | Secondary | 10 day(s) |