

## Saison 3

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **12.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (89.5%)	80 %	45
Sugar	cukier trzcinowy	0.2 kg (10.5%)	95 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	7.8 %
Boil	oktawia	15 g	15 min	5.8 %
Aroma (end of boil)	Mandarina Bavaria	5 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	6 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	7 g	Boil	5 min
Flavor	Curacao	15 g	Boil	15 min
Water Agent	pożywka	2 g	Primary	---
Fining	whirlfloc	0.25 g	Boil	5 min