

Saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **10.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.5 kg (58%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (13.9%) | 79 % | 10 |
| Grain | Pszeniczny | 0.6 kg (13.9%) | 85 % | 4 |
| Grain | Carahell | 0.15 kg (3.5%) | 77 % | 26 |
| Grain | Caraaroma | 0.15 kg (3.5%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.08 kg (1.9%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.23 kg (5.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 65 min | 10 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 8 g | 5 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Curacao | 15 g | Boil | 20 min |