

Saison Corpus Christi

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (26.7%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (26.7%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	1 kg (13.3%)	82 %	3
Grain	Golden Ale	1 kg (13.3%)	80 %	11
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Wędzony Jabłoń	1 kg (13.3%)	82 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Fuggles	40 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE - 134	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Werbena cytrynowa	30 g	Primary	7 day(s)