

## Saison Nowy

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **31**
- SRM **6.3**
- 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 **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.07 kg (53.6%)	81 %	4
Grain	Strzegom Wiedeński	1.33 kg (23.2%)	79 %	10
Grain	Pszeniczny	0.8 kg (14%)	85 %	4
Grain	Żytni	0.4 kg (7%)	85 %	8
Grain	Weyermann Caramunich 3	0.13 kg (2.3%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	12.4 %
Boil	Saaz (Czech Republic)	30 g	15 min	5.2 %