

## Saisona pinta

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **5.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (79.4%)	81 %	5
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	17 g	70 min	15.5 %
Boil	Styrian Golding	23 g	10 min	3.6 %
Aroma (end of boil)	Styrian Golding	10 g	0 min	3.6 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega belgian saison 2	Ale	Liquid	1200 ml	Omega