

## Session Saison

- Gravity **5.6 BLG**
- ABV ---
- IBU **52**
- SRM **9.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **4 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (32.7%)	80 %	4
Grain	Strzegom Wiedeński	0.3 kg (12.2%)	79 %	10
Grain	Strzegom Pszeniczny	0.2 kg (8.2%)	81 %	6
Grain	Płatki owsiane	0.25 kg (10.2%)	85 %	3
Grain	płatki żytnie	0.3 kg (12.2%)	84 %	5
Grain	Caraaroma	0.15 kg (6.1%)	78 %	400
Grain	Carahell	0.3 kg (12.2%)	77 %	26
Grain	diastatyczny	0.1 kg (4.1%)	77 %	3
Grain	zakwaszający	0.05 kg (2%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	ADHA 484	80 g	15 min	10.6 %
Aroma (end of boil)	ADHA 484	20 g	0 min	10.6 %
Dry Hop	ADHA 484	50 g	4 day(s)	10.6 %
Dry Hop	ADHA 484	50 g	2 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wpl568	Ale	Liquid	50 ml	white labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	10 min