

Simple Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **8.8**
- 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 **4 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (65%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (16.3%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.3%) | 79 % | 22 |
| Grain | Caraaroma | 0.15 kg (2.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |

Yeasts

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