Żniwa (American Saison)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.5**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(50%)*	80 %	4
Grain	Pszeniczny	0.5 kg *(10%)*	85 %	4
Grain	Strzegom Wiedeński	1.5 kg *(30%)*	79 %	10
Grain	Weyermann - Carapils	0.5 kg *(10%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	50 min	15.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Crystal	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew be-134	Ale	Dry	12 g	Fermentis