

## #15 Saison

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **54**
- SRM **4.4**

### 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (43.5%)	81 %	4
Grain	Briess - Pale Ale Malt	1 kg (21.7%)	80 %	7
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (8.7%)	78 %	4
Grain	Carared	0.2 kg (4.3%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Citra	15 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	Centennial	10 g	1 min	10.5 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Dry Hop	Citra	20 g	10 day(s)	12 %
Dry Hop	Centennial	20 g	10 day(s)	10.5 %
Dry Hop	Mosaic	10 g	10 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	safale be-134