

## #22 Saison

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **2.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **10.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (93.3%)	80 %	4
Sugar	Cukier kandyzowany	0.05 kg (3.3%)	100 %	1
Sugar	Cukier biały	0.05 kg (3.3%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	30 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	10 g	---