

30 Saison & Brett Saison (To Ramona)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.8 kg (84.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (11.6%) | 80 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg (4.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 4.6 % |
| Boil | East Kent Goldings | 20 g | 10 min | 4.6 % |
| Aroma (end of boil) | Saaz | 20 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| Wyeast XL 3724 Belgian Saison Ale | Ale | Liquid | 200 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |
| Other | Wyeast Nutrient | 2.5 g | Boil | 10 min |