

# Homebeer Saison 16blg

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **11**
- SRM **4.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (76.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (10%)	81 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (10%)	79 %	16
Grain	Weyermann zakwaszający	0.2 kg (3.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	15 min	7 %
Boil	Fuggles	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale be134	Wheat	Dry	20 g	---