

Letni Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **13.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 2 kg (57.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (14.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (14.3%) | 79 % | 10 |
| Grain | Caraaroma | 0.2 kg (5.7%) | 78 % | 400 |
| Grain | Carahell | 0.2 kg (5.7%) | 77 % | 26 |
| Grain | Acid Malt | 0.1 kg (2.9%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Saison | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 10 g | Boil | 15 min |