

## New Path - Saison

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 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	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Pilzneński	1 kg (28.6%)	81 %	4
Grain	Werman Monachijski typ II	0.5 kg (14.3%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Izabella	20 g	0 min	5.1 %
Aroma (end of boil)	Magnum	20 g	0 min	13.5 %
Boil	Izabella	10 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Belle Saison Belgian Style Ale	Ale	Dry	11 g	---