

## pacific saison

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **10.7**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.5 kg (97.8%)	81 %	30
Dry Extract	Muntons DME - Light	0.1 kg (2.2%)	95 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	60 min	11.8 %
Boil	Nelson Sauvín	23 g	30 min	11.1 %
Aroma (end of boil)	Nelson Sauvín	25 g	10 min	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	aframon	3 g	Boil	10 min
Spice	verbena cytrynowa	20 g	Boil	5 min