

## Saison 2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.81 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Lager malt	4.75 kg (72.4%)	82 %	4
Grain	Viking Vienna Malt	1.31 kg (20%)	79 %	7
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	30 min	5.5 %