

## 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 %      |