

Saison

- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **10.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 84 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 % | 15 |
| Grain | Carahell | 0.2 kg (3.3%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 350 |
| Grain | zakwaszający Weyermann | 0.1 kg (1.7%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Saaz | 15 g | 20 min | 2.8 % |
| Boil | Marynka | 5 g | 10 min | 10 % |
| Aroma (end of boil) | Saaz | 15 g | 5 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 15 min |