

## saison

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **3.7**
- Style **Saison**

### 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)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	6 %
Boil	East Kent Goldings	25 g	15 min	4.5 %
Boil	East Kent Goldings	25 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3726 Farmhouse Ale	Ale	Slant	200 ml	---