

## saison

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **5.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	50 min	5.1 %
Boil	Styrian Golding	20 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
farmhouse ale 3726	Ale	Liquid	125 ml	---