

## Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **13.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (60%)	80 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (30%)	80 %	60
Grain	Płatki owsiane	0.2 kg (5%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	45 min	10 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

### Yeasts

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