

Saison BA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **5.6**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Pszeniczny | 1.7 kg (44.7%) | 85 % | 4 |
| Liquid Extract | Bruntal | 1.7 kg (44.7%) | 81 % | 26 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.4 kg (10.5%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Cascade PL | 20 g | 60 min | 5.2 % |
| Boil | Cascade PL | 20 g | 10 min | 5.2 % |
| Boil | Willamette | 20 g | 10 min | 4.5 % |
| Whirlpool | Willamette | 10 g | 0 min | 4.5 % |
| Whirlpool | Mount Hood | 30 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | --- |