

## Saison BA

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- 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	---