

## Saison III

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **6.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (48.2%)	80 %	4
Grain	Pszeniczny	0.92 kg (29.6%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (16.1%)	79 %	16
Grain	Caramunich® typ I	0.19 kg (6.1%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	55 min	12.4 %
Boil	Perle	12 g	15 min	5.4 %
Aroma (end of boil)	Styrian Golding	10 g	5 min	2.3 %