

## Saison NZ

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **12.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	bruntal ekstrakt słodowy jasny	2.2 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	5 g	60 min	11.9 %
Aroma (end of boil)	Nelson Sauvignon	12.5 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
danstar belle saison	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	aframom madagaskarski	1.5 g	Boil	10 min
Herb	werbena cytrynowa	10 g	Boil	5 min