

# saïson próba1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **5.1**
- Style **Saïson**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.2 kg (60%)	80 %	4
Grain	Strzegom Wiedeński	1.24 kg (17.7%)	79 %	10
Grain	Strzegom Pszeniczny	1.1 kg (15.7%)	81 %	6
Grain	Carahell	0.3 kg (4.3%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.16 kg (2.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	5 %
Boil	Styrian Golding	10 g	20 min	5 %
Aroma (end of boil)	Styrian Golding	10 g	10 min	5 %