

## Saisonn

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- Gravity **12.6 BLG**
- ABV ---
- IBU **15**
- SRM **10.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (71.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (12.2%)	81 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (8.2%)	79 %	16
Grain	Strzegom Karmel 300	0.3 kg (6.1%)	70 %	299
Grain	Strzegom Bursztynowy	0.1 kg (2%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	4.5 %