

# SEZA

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **8.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (58.5%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Strzegom Monachijski typ II	1.2 kg (18.5%)	79 %	22
Grain	Caramunich® typ I	0.5 kg (7.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	30 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	20 ml	White Labs