

# Simple Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **8.8**
- Style **Saison**

## 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 **4 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (65%)     | 80 %  | 5   |
| Grain | Strzegom Pszeniczny         | 1 kg (16.3%)   | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.3%)   | 79 %  | 22  |
| Grain | Caraaroma                   | 0.15 kg (2.4%) | 78 %  | 400 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Fermentis Safale BE-134 | Ale  | Dry  | 11.5 g | Fermentis  |