

## Table Saison

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **17**
- SRM **6.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.71 kg (85.9%)	81 %	4
Grain	Strzegom Wiedeński	0.2 kg (10.1%)	79 %	10
Grain	Special B Malt	0.08 kg (4%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	10 g	60 min	4.6 %
Boil	Crystal	20 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs