

## test saison

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **9**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt jasny	4 kg (88.9%)	--- %	30
Sugar	cukier	0.5 kg (11.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Hallertau Blanc	15 g	5 min	11 %
Aroma (end of boil)	Hallertau Mittelfruh	15 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	10 g	Fermentis