

## Saison

- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **10.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (83.3%)  | 84 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 %  | 15  |
| Grain | Carahell                   | 0.2 kg (3.3%) | 77 %  | 26  |
| Grain | Caraaroma                  | 0.2 kg (3.3%) | 78 %  | 350 |
| Grain | zakwaszający Weyermann     | 0.1 kg (1.7%) | 78 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 25 g   | 60 min | 10 %       |
| Boil                | Saaz    | 15 g   | 20 min | 2.8 %      |
| Boil                | Marynka | 5 g    | 10 min | 10 %       |
| Aroma (end of boil) | Saaz    | 15 g   | 5 min  | 2.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 20 g   | Boil    | 15 min |