

# Mangrove Jacks Saison

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

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

| Type           | Name                          | Amount       | Yield | EBC |
|----------------|-------------------------------|--------------|-------|-----|
| Liquid Extract | Mangrove Jacks Saison Brewkit | 1.7 kg (81%) | --- % | --- |
| Sugar          | Glukoza                       | 0.4 kg (19%) | --- % | --- |

## Hops

| Use for | Name   | Amount | Time | Alpha acid |
|---------|--------|--------|------|------------|
| Dry Hop | Mosaic | 25 g   | ---  | 10 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 10 g   | Mangrove Jack's |