

# SAISON

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **4.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name               | Amount        | Yield  | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński         | 3 kg (48.4%)  | 81 %   | 4   |
| Sugar | Candi Sugar, Clear | 1 kg (16.1%)  | 78.3 % | 2   |
| Grain | Żytni              | 1 kg (16.1%)  | 85 %   | 8   |
| Grain | Melanoiden Malt    | 0.2 kg (3.2%) | 80 %   | 39  |
| Grain | Pszeniczny         | 1 kg (16.1%)  | 85 %   | 4   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.8 %      |
| Boil    | East Kent Goldings | 20 g   | 5 min  | 5.8 %      |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | Curacao | 30 g   | Boil    | 5 min |
| Spice | Jaśmin  | 15 g   | Boil    | 5 min |