

#32 Orange Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **64**
- SRM **10.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40.8%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (20.4%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (20.4%) | 85 % | 4 |
| Grain | Caraaroma | 0.2 kg (4.1%) | 78 % | 400 |
| Grain | Płatki pszeniczne | 0.3 kg (6.1%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.4 kg (8.2%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Citra | 40 g | 0 min | 12 % |
| Dry Hop | Citra | 100 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 11 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|----------|
| Flavor | Pomarańcze zblendowane | 2000 g | Boil | 15 min |
| Flavor | Skórki pomarańczy macerowane | 100 g | Secondary | 4 day(s) |