

## #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)