

Imperial Saison

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **27**
- SRM **9.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 6 kg (62.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.4%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.7 kg (7.3%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (10.4%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.4 kg (4.2%) | 79 % | 45 |
| Sugar | Brown Sugar, Dark, Muscovado | 0.2 kg (2.1%) | 100 % | 99 |
| Sugar | Candi Sugar, Clear | 0.3 kg (3.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 6.3 % |
| Boil | Sybilla | 30 g | 15 min | 4.6 % |
| Boil | Sybilla | 20 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|--------|--------|------------------|
| Prace sezonowe | Wheat | Liquid | 22 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|---|---------------------------|--------|-----------|-----------|
| Flavor | Skórki suszone pomarańczy | 15 g | Secondary | 3 day(s) |
| Skórka z 2 pomarańczy i macerowana w Bacardi Spiced | | | | |
| Flavor | Kostki z beczki po Porto | 50 g | Secondary | 14 day(s) |
| Macerowane w rumie Bacardi Spiced. | | | | |

| | | | | |
|------------------------------------|---------------------|------|-----------|-----------|
| Fining | mech irlandzki | 5 g | Boil | 12 min |
| Flavor | Płatki high vanilla | 30 g | Secondary | 14 day(s) |
| Macerowane w rumie Bacardi Spiced. | | | | |

Notes

- Cukier brązowy Muscovado rozpuszczony w małej ilości wody i dodany w drugim dniu fermentacji. Cukier kandyzowany biały analogicznie w trzecim dniu.
Skórki pomarańczy macerowane w rumie Bacardi Spiced.
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