

## Saison 15 blg dori

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **8.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **55 min**
- Evaporation rate **1 %/h**
- Boil size **17.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy bursztynowy (pale ale 90%, pilżeński 10%) Bruntal	1.7 kg (70.8%)	80 %	40
Sugar	melasa	0.3 kg (12.5%)	99 %	1
Adjunct	Oats, Flaked	0.2 kg (8.3%)	80 %	2
Adjunct	Weat flaked	0.2 kg (8.3%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	55 min	10 %
Boil	Lublin (Lubelski)	15 g	35 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
saison	Ale	Dry	12 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	30 g	Boil	35 min