

Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.7 kg (57.4%) | 80 % | 3.65 |
| Grain | Pszeniczny | 1.3 kg (27.7%) | 85 % | 4.5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4.3%) | 75 % | 30 |
| Grain | Strzegom Wiedeński | 0.3 kg (6.4%) | 79 % | 8.5 |
| Grain | płatki owsiane | 0.2 kg (4.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Azacca | 20 g | 60 min | 10.8 % |
| Aroma (end of boil) | Azacca | 20 g | 10 min | 10.8 % |
| Boil | Azacca | 10 g | 15 min | 10.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | kolendra | 7 g | Boil | 10 min |
| Spice | skórka pomarańczy | 45 g | Boil | 10 min |