

# Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **8.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (62.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.8 kg (12.5%)	80 %	6
Grain	Strzegom Karmel 30	0.2 kg (3.1%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Strzegom Karmel 300	0.1 kg (1.6%)	70 %	299
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar belle saison	Ale	Slant	250 ml	własne

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	60 g	Boil	15 min