

## Saison nietypowy

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **18.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.8%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (19.7%)	81 %	6
Grain	Strzegom Karmel 300	0.5 kg (6.6%)	70 %	299
Grain	Płatki owsiane	0.5 kg (6.6%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	25 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Tradition	15 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	200 ml	kolba

### Extras

Type	Name	Amount	Use for	Time
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Spice	Suszone Skórki pomarańczy	20 g	Secondary	10 day(s)
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