

## Saison z bergamotką

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (50%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (38.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.25 kg (9.6%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.05 kg (1.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - French saison	Ale	Liquid	125 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Bergamotka	26 g	Boil	15 min