

## #32 Orange Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **62**
- SRM **10.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40.8%)  | 80 %  | 5   |
| Grain | Monachijski          | 1 kg (20.4%)  | 80 %  | 16  |
| Grain | Pszeniczny           | 1 kg (20.4%)  | 85 %  | 4   |
| Grain | Caraaroma            | 0.2 kg (4.1%) | 78 %  | 400 |
| Grain | Płatki pszeniczne    | 0.3 kg (6.1%) | 85 %  | 3   |
| Grain | Rice, Flaked         | 0.4 kg (8.2%) | 70 %  | 2   |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 20 g   | 60 min   | 12 %       |
| Boil    | Citra | 20 g   | 30 min   | 12 %       |
| Boil    | Citra | 20 g   | 15 min   | 12 %       |
| Boil    | Citra | 40 g   | 0 min    | 12 %       |
| Dry Hop | Citra | 100 g  | 4 day(s) | 12 %       |

### Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 11 g   | Gozdawa    |

## Extras

| Type   | Name                         | Amount | Use for   | Time     |
|--------|------------------------------|--------|-----------|----------|
| Flavor | Pomarańcze zblendowane       | 2000 g | Boil      | 15 min   |
| Flavor | Skórki pomarańczy macerowane | 100 g  | Secondary | 4 day(s) |