

Polish Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **14.1**
- Style **Saison**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------|-------|-----|
| Grain | Pale Ale | 4 kg | 80 % | 6 |
| Sugar | Kandyzowany | 0.2 kg | 100 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|----------------|
| BELGIAN ALE M27 | Ale | Dry | 11 g | Mangrove Jacks |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Świeża skórka z grejpfruta | 60 g | Boil | 10 min |