saison

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(50.8%)*	80 %	4
Grain	Strzegom Wiedeński	1 kg *(16.9%)*	79 %	10
Grain	Strzegom Pszeniczny	1 kg *(16.9%)*	81 %	6
Grain	Carahell	0.5 kg *(8.5%)*	77 %	26
Grain	zakwaszający	0.1 kg *(1.7%)*	80 %	5
Sugar	glukoza	0.3 kg *(5.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.3 %

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	60 g	Boil	15 min