

Saison z kolendra i skórka pomarańczy słodkiej

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **8.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **46.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **53.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Lager	4.5 kg (45.5%)	80 %	3
Grain	Słód pszeniczny	4 kg (40.4%)	82 %	5
Grain	Strzegom Monachijski typ I	1 kg (10.1%)	79 %	16
Grain	Strzegom Karmel 300	0.4 kg (4%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Saison Bulldog	Ale	Dry	20 g	Danstar

Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka pomarańczy słodka	60 g	Boil	15 min
Spice	Kolendra	35 g	Boil	15 min
Spice	Pomarańcze	800 g	Boil	15 min

Notes

- Dodatki były dodane na ostatnie 15 minut gotowania oraz trzymane przez chłodzenie brzeczki. Finalnie wyszło 13,5 blg
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