#40 Saison z różą

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg *(90.9%)*	79 %	10
Sugar	Cukier	0.2 kg *(9.1%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Azacca	50 g	5 min	10.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Super Saison	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z 2 cytryn	11 g	Boil	10 min
Flavor	Płatki róży	8 g	Boil	5 min
Flavor	1 Papryczka chilii	5 g	Boil	5 min

Notes

- Nie wiem ile waży 1 papryczka chilii - wartość orientacyjna.
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.