

## Red Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **15.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 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 | Pszeniczny                | 0.7 kg (11.9%) | 85 %   | 4    |
| Grain | Carahell                  | 0.3 kg (5.1%)  | 77 %   | 26   |
| Grain | Caraaroma                 | 0.2 kg (3.4%)  | 78 %   | 400  |
| Sugar | cukier trzcinowy jasny    | 0.1 kg (1.7%)  | 78.3 % | 2    |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.7%)  | 70 %   | 1000 |
| Sugar | Candi Sugar, Clear        | 0.5 kg (8.5%)  | 78.3 % | 2    |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 15 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 30 g   | 15 min | 5.1 %      |
| Boil    | Premiant           | 15 g   | 3 min  | 8 %        |

### Extras

| Type  | Name                       | Amount | Use for  | Time   |
|-------|----------------------------|--------|----------|--------|
| Spice | skórka bergamotki          | 20 g   | Boil     | 15 min |
| Spice | skórki słodkiej pomarańczy | 20 g   | Boil     | 5 min  |
| Spice | czerwony pieprz            | 10 g   | Bottling | 6 min  |