

# Buti-Son

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **9.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (62.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (12.5%)	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg (15.6%)	80 %	6
Grain	Strzegom Karmel 30	0.2 kg (3.1%)	75 %	30
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	299
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	18 g	60 min	13 %
Boil	Cascade	15 g	15 min	6.9 %
Boil	Cascade	5 g	5 min	6.6 %
Boil	Amarillo	5 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar belle saison	Ale	Slant	250 ml	własne

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Boil	20 min
Flavor	Bitter Orange Peel	10 g	Boil	5 min
Fining	Irish Moss	5 g	Boil	15 min