

# Imperial Sour Peach n' Lime n' Green Powder Tea Saison with White NZ SV Wine soak

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU ---
- SRM **9.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **72 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.4%)	80 %	4
Grain	Abbey Malt Weyermann	0.75 kg (9.8%)	75 %	45
Grain	Pszeniczny	1.8 kg (23.5%)	85 %	4
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400