

## Saison #2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **4.5**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

| Type  | Name               | Amount       | Yield  | EBC |
|-------|--------------------|--------------|--------|-----|
| Grain | Pilznieński        | 3 kg (60%)   | 81 %   | 4   |
| Grain | Strzegom Wiedeński | 1 kg (20%)   | 79 %   | 10  |
| Grain | Pszeniczny         | 0.5 kg (10%) | 85 %   | 4   |
| Sugar | Candi Sugar, Clear | 0.3 kg (6%)  | 78.3 % | 2   |
| Grain | Carahell           | 0.2 kg (4%)  | 77 %   | 26  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Chinook           | 15 g   | 60 min | 13 %       |
| Boil    | Chinook           | 10 g   | 10 min | 13 %       |
| Boil    | Mandarina Bavaria | 50 g   | 0 min  | 10 %       |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 11 g   | Mangrove Jack's |

### Extras

| Type  | Name                          | Amount | Use for | Time  |
|-------|-------------------------------|--------|---------|-------|
| Spice | Skórka pomarańczy kandyzowana | 60 g   | Boil    | 5 min |