

## 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	Pilzneński	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