

\$Saison

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (88.9%) | 80 % | 7 |
| Grain | Wheat, Torrified | 0.25 kg (11.1%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|-------|------------|
| Boil | Falconers Flight | 50 g | 5 min | 11 % |
| Whirlpool | Falconers Flight | 50 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Saison | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | Skórka pomarańczy | 20 g | Boil | 5 min |