

## Saison JJ

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **10.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **20.9 liter(s)**

### Fermentables

| Type           | Name                                | Amount        | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 %  | 30  |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 10 g   | 50 min | 12 %       |
| Boil                | Citra | 10 g   | 20 min | 12 %       |
| Aroma (end of boil) | Citra | 10 g   | 5 min  | 12 %       |

### Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 11 g   | Danstar    |

### Extras

| Type   | Name                               | Amount | Use for   | Time     |
|--------|------------------------------------|--------|-----------|----------|
| Flavor | skórka gorzkiej pomarańczy curacao | 20 g   | Boil      | 20 min   |
| Flavor | skórka pomarańczy bergamotki       | 10 g   | Boil      | 15 min   |
| Flavor | skórka pomarańczy bergamotki       | 10 g   | Secondary | 2 day(s) |