

Sezon na pomarańcze

- Gravity **16.4 BLG**
- ABV ---
- IBU **23**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|--------|-----|
| Grain | Pilzneński | 3 kg (58.8%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (19.6%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (19.6%) | 85 % | 4 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 55 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safbrew t-58 | Ale | Dry | 11 g | safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | glukoza | 500 g | Boil | 10 min |

| | | | | |
|-------|-------------------|-------|------|--------|
| Spice | skórki pomarańczy | 100 g | Boil | 10 min |
|-------|-------------------|-------|------|--------|