

# AMBER SAISON 11 blg cytrusowe

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **11.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.76 kg (66.7%) | 80 %  | 5   |
| Grain | Viking Munich Malt   | 0.22 kg (8.3%)  | 78 %  | 18  |
| Grain | Viking Wheat Malt    | 0.22 kg (8.3%)  | 83 %  | 5   |
| Grain | Viking Vienna Malt   | 0.22 kg (8.3%)  | 79 %  | 7   |
| Grain | Special B Castle     | 0.07 kg (2.7%)  | 70 %  | 350 |
| Grain | Caraaroma            | 0.15 kg (5.7%)  | 78 %  | 400 |

## Hops

| Use for   | Name                      | Amount | Time   | Alpha acid |
|-----------|---------------------------|--------|--------|------------|
| Whirlpool | Amarillo                  | 10 g   | 40 min | 9.5 %      |
| Whirlpool | Columbus/Tomahawk/Zeus US | 7 g    | 40 min | 15.5 %     |
| Whirlpool | Chinook                   | 4 g    | 40 min | 9 %        |
| Whirlpool | Cascade PL                | 9 g    | 40 min | 5.2 %      |
| Whirlpool | Centennial                | 9 g    | 40 min | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |     |     |      |         |
|------------------------|-----|-----|------|---------|
| Danstar - Belle Saison | Ale | Dry | 12 g | Danstar |
|------------------------|-----|-----|------|---------|

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2.21 g | Mash    | 70 min |

### Notes

- Fermentacja burzliwa: dolewka soku z wyciskanych pomarańczy 0,5L  
Fermentacja cicha: 3 dni z herbatą Tetley Earl Grey w saszetkach 3x 1,5g  
oraz napar chmielowy 0,5L CTZ 10g / CHINOOK 10g na goryczkę i aromat  
*Jul 18, 2020, 6:57 PM*