

# 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*