

# Amerykański Sezon

- Gravity **14.5 BLG**
- ABV ---
- IBU **25**
- SRM **9.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (58.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (11.8%)	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg (14.7%)	80 %	6
Grain	Strzegom Karmel 30	0.2 kg (2.9%)	75 %	30
Grain	Karmelowy Czerwony	0.1 kg (1.5%)	75 %	59
Grain	Strzegom Karmel 300	0.2 kg (2.9%)	70 %	299
Grain	zakwaszający	0.1 kg (1.5%)	--- %	---
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.4 kg (5.9%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	9.6 %
Boil	Sorachi Ace	15 g	15 min	9.6 %
Boil	Sorachi Ace	15 g	5 min	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar belle saison	Ale	Slant	250 ml	własne

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Primary	20 day(s)
Flavor	Skórka pomarańczy	100 g	Primary	5 day(s)