

# Ananas and Lemon Imperial Saison

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **4.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	80 %	5
Grain	Rice, Flaked	0.5 kg (18.5%)	70 %	2
Grain	Pszeniczny	0.2 kg (7.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	75 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	150 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z ananasa	500 g	Secondary	14 day(s)
Flavor	Skóra cytrynowa	100 g	Secondary	14 day(s)

Flavor	Sok z cytryny	100 g	Secondary	14 day(s)
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