

# Imperial Saison

- Gravity **23.8 BLG**
- ABV ---
- IBU **27**
- SRM **9.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (62.5%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (10.4%)	79 %	22
Grain	Strzegom Wiedeński	0.7 kg (7.3%)	79 %	10
Grain	Pszeniczny	1 kg (10.4%)	85 %	4
Grain	Biscuit Malt	0.4 kg (4.2%)	79 %	45
Sugar	Brown Sugar, Dark, Muscovado	0.2 kg (2.1%)	100 %	99
Sugar	Candi Sugar, Clear	0.3 kg (3.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	6.3 %
Boil	Sybilla	30 g	15 min	4.6 %
Boil	Sybilla	20 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Prace sezonowe	Wheat	Liquid	22 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki suszone pomarańczy	15 g	Secondary	3 day(s)
Skórka z 2 pomarańczy i macerowana w Bacardi Spiced				
Flavor	Kostki z beczki po Porto	50 g	Secondary	14 day(s)
Macerowane w rumie Bacardi Spiced.				

Fining	mech irlandzki	5 g	Boil	12 min
Flavor	Płatki high vanilla	30 g	Secondary	14 day(s)
Macerowane w rumie Bacardi Spiced.				