

Imperial Saison

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **27**
- SRM **9.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.25 kg (62.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.38 kg (10.5%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.26 kg (7.2%) | 79 % | 10 |
| Grain | Pszeniczny | 0.38 kg (10.5%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.15 kg (4.2%) | 79 % | 45 |
| Sugar | Brown Sugar, Dark, Muscovado | 0.08 kg (2.2%) | 100 % | 99 |
| Sugar | Candi Sugar, Clear | 0.11 kg (3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil | East Kent Goldings | 18.75 g | 60 min | 6.3 % |
| Boil | Sybilla | 11.25 g | 15 min | 4.6 % |
| Boil | Sybilla | 7.5 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|-------------------|
| Gęstwa po Saisonie (Fermentis SafAle™ BE-134) | Ale | Slant | 1 ml | Fermentis Safale) |

Extras

| Type | Name | Amount | Use for | Time |
|---|---------------------------|---------|-----------|-----------|
| Flavor | Skórki suszone pomarańczy | 5.63 g | Secondary | 3 day(s) |
| Skórka z 2 pomarańczy i macerowana w Bacardi Spiced | | | | |
| Flavor | Kostki z beczki po Porto | 18.75 g | Secondary | 14 day(s) |

| | | | | |
|------------------------------------|---------------------|---------|-----------|-----------|
| Macerowane w rumie Bacardi Spiced. | | | | |
| Fining | mech irlandzki | 1.88 g | Boil | 12 min |
| Flavor | Płatki high vanilla | 11.25 g | Secondary | 14 day(s) |
| Macerowane w rumie Bacardi Spiced. | | | | |