

ipa saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **24.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Dry Extract | Muntons DME - Extra Light | 0.5 kg (21.7%) | 90 % | 6 |
| Dry Extract | Muntons DME - Amber | 0.6 kg (26.1%) | 90 % | 26 |
| Liquid Extract | wes | 1.2 kg (52.2%) | 80 % | 188 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 14 g | 40 min | 9.8 % |
| Boil | Mandarina Bavaria | 16 g | 15 min | 9.8 % |
| Boil | Azacca | 5 g | 15 min | 12.7 % |
| Dry Hop | Mandarina Bavaria | 50 g | 3 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| BE-134 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------|--------|---------|--------|
| Spice | skórka pomarańczy i mandarynki | 10 g | Boil | 10 min |
| Spice | imbir | 5 g | Boil | 10 min |