

# Polish Saison

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- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **14.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

| Type  | Name        | Amount | Yield | EBC |
|-------|-------------|--------|-------|-----|
| Grain | Pale Ale    | 4 kg   | 80 %  | 6   |
| Sugar | Kandyzowany | 0.2 kg | 100 % | 400 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 40 g   | 60 min | 11.1 %     |

## Yeasts

| Name            | Type | Form | Amount | Laboratory     |
|-----------------|------|------|--------|----------------|
| BELGIAN ALE M27 | Ale  | Dry  | 11 g   | Mangrove Jacks |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Świeża skórka z grejpfruta | 60 g   | Boil    | 10 min |