

# Red Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **15.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50.8%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Pszeniczny	0.7 kg (11.9%)	85 %	4
Grain	Carahell	0.3 kg (5.1%)	77 %	26
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Sugar	cukier trzcinowy jasny	0.1 kg (1.7%)	78.3 %	2
Grain	Strzegom pszenica prażona	0.1 kg (1.7%)	70 %	1000
Sugar	Candi Sugar, Clear	0.5 kg (8.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	Premiant	15 g	3 min	8 %

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka bergamotki	20 g	Boil	15 min
Spice	skórki słodkiej pomarańczy	20 g	Boil	5 min
Spice	czerwony pieprz	10 g	Bottling	6 min