

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 |