

# \$Saison

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (88.9%)	80 %	7
Grain	Wheat, Torrified	0.25 kg (11.1%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconers Flight	50 g	5 min	11 %
Whirlpool	Falconers Flight	50 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Boil	5 min