

# Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **8.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (62.5%)   | 80 %   | 4   |
| Grain | Strzegom Wiedeński         | 1 kg (15.6%)   | 79 %   | 10  |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (12.5%) | 80 %   | 6   |
| Grain | Strzegom Karmel 30         | 0.2 kg (3.1%)  | 75 %   | 30  |
| Grain | Strzegom Karmel 150        | 0.2 kg (3.1%)  | 75 %   | 150 |
| Grain | Strzegom Karmel 300        | 0.1 kg (1.6%)  | 70 %   | 299 |
| Grain | Acid Malt                  | 0.1 kg (1.6%)  | 58.7 % | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Sybilla           | 20 g   | 60 min | 6 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar belle saison | Ale  | Slant | 250 ml | własne     |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Sweet Orange Peel | 60 g   | Boil    | 15 min |