

Saison pomarańczowa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.9**
- 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 **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (68%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (19.4%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 60 % | 3 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.9%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.05 kg (1%) | 75 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Falconer's Flight | 10 g | 60 min | 10.5 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 3 % |
| Aroma (end of boil) | Wai-iti | 25 g | 15 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------------------------|--------|---------|--------|
| Flavor | skórka pomarańczy kandyzowana | 90 g | Boil | 10 min |