

## Saison z Bergamotką 13,5 blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **8.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny (pilzeński 100%)	3.4 kg (91.9%)	80 %	25
Sugar	Dememera Sugar	0.3 kg (8.1%)	99 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold GB	30 g	50 min	7.5 %
Boil	First Gold GB	10 g	10 min	7.5 %
Aroma (end of boil)	First Gold GB	10 g	1 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa fruit blanche g1	Ale	Dry	10 g	FERMENTIS

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	20 g	Boil	20 min
Flavor	skórka pomarańczy bergamotki	10 g	Boil	15 min
Flavor	skórka pomarańczy bergamotki	10 g	Secondary	2 day(s)