

## #32 Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **5.5**
- 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 **24.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (26.3%)	81 %	4
Grain	Castle Pale Ale	3 kg (60.6%)	80 %	8
Grain	Carared	0.25 kg (5.1%)	75 %	39
Grain	Pszeniczny	0.3 kg (6.1%)	85 %	4
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Marynka	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast french saison	Ale	Slant	40 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	10 min