

# Saison

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- Gravity **15.9 BLG**
- ABV ---
- IBU **26**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (85.7%)	80 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	50 g	5 min	6.6 %
Boil	aramis	50 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
belle saison	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	100 g	Boil	3 min