

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 |