

# SAISON ON PACIFICA ISLAND

- Gravity **15.2 BLG**
- ABV ---
- IBU **56**
- SRM **9.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (51.3%)	81 %	4
Grain	Pszeniczny	1 kg (17.1%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (17.1%)	79 %	10
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Caraaroma	0.1 kg (1.7%)	78 %	350
Grain	Weyermann - Acidulated Malt	0.25 kg (4.3%)	80 %	3.6
Sugar	glukoza	0.3 kg (5.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	12.2 %
Boil	Pacifica (NZ)	20 g	60 min	5.2 %
Aroma (end of boil)	Pacifica (NZ)	30 g	20 min	5.2 %
Dry Hop	Pacifica (NZ)	50 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11.5 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min