

## Saison pomarańczowa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.9**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (68%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (19.4%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.9%)	75 %	45
Grain	Strzegom Karmel 150	0.05 kg (1%)	75 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	10 g	60 min	10.5 %
Boil	Lublin (Lubelski)	30 g	60 min	3 %
Aroma (end of boil)	Wai-iti	25 g	15 min	2.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy kandyzowana	90 g	Boil	10 min