

Saison z bergamotką

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.3 kg (50%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (38.5%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.25 kg (9.6%) | 81 % | 6 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| Wyeast - French saison | Ale | Liquid | 125 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | Bergamotka | 26 g | Boil | 15 min |