

## Sezon na Saison

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- Gravity **14.5 BLG**
- ABV ---
- IBU **32**
- SRM **6.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.7%)	81 %	4
Grain	Monachijski	0.75 kg (11.8%)	80 %	16
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6
Grain	Weyermann - Carared	0.5 kg (7.9%)	75 %	55

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Styrian Golding	25 g	5 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
french saison yeast	Ale	Liquid	50 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Other	skórka pomarańczy	30 g	Boil	10 min