

#46 Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5.9**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.2 kg (61.8%) | 81 % | 5 |
| Grain | Wheat, Flaked | 1 kg (14.7%) | 77 % | 4 |
| Grain | Abbey Malt Weyermann | 0.6 kg (8.8%) | 75 % | 45 |
| Grain | Weyermann - Pale Wheat Malt | 0.4 kg (5.9%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (5.9%) | 80 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Mosaic | 25 g | 20 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 20 min | 14.5 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Chinook | 25 g | 0 min | 11.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|--------|
| Spice | skórka pomarańczowa | 14.5 g | Boil | 20 min |
| Spice | skórka cytrynowa | 14.5 g | Boil | 20 min |