

# Amerykański Sezon

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **6.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (50%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (31.3%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.6 kg (9.4%)	80 %	6
Grain	Strzegom Karmel 30	0.35 kg (5.5%)	75 %	30
Grain	Strzegom Karmel 150	0.15 kg (2.3%)	75 %	150
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	17 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	20 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar belle saison	Ale	Slant	250 ml	własne

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	2 g	Boil	5 min
Flavor	Skórka pomarańczy	100 g	Boil	15 min