

# Imperial Saison

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **27**
- SRM **9.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.25 kg (62.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.38 kg (10.5%)	79 %	22
Grain	Strzegom Wiedeński	0.26 kg (7.2%)	79 %	10
Grain	Pszeniczny	0.38 kg (10.5%)	85 %	4
Grain	Biscuit Malt	0.15 kg (4.2%)	79 %	45
Sugar	Brown Sugar, Dark, Muscovado	0.08 kg (2.2%)	100 %	99
Sugar	Candi Sugar, Clear	0.11 kg (3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	18.75 g	60 min	6.3 %
Boil	Sybilla	11.25 g	15 min	4.6 %
Boil	Sybilla	7.5 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa po Saisonie (Fermentis SafAle™ BE-134)	Ale	Slant	1 ml	Fermentis Safale)

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki suszone pomarańczy	5.63 g	Secondary	3 day(s)
Skórka z 2 pomarańczy i macerowana w Bacardi Spiced				
Flavor	Kostki z beczki po Porto	18.75 g	Secondary	14 day(s)

Macerowane w rumie Bacardi Spiced.				
Fining	mech irlandzki	1.88 g	Boil	12 min
Flavor	Płatki high vanilla	11.25 g	Secondary	14 day(s)
Macerowane w rumie Bacardi Spiced.				