

## Saison 13 blg

- Gravity **13.3 BLG**
- ABV ---
- IBU **20**
- SRM **12**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy bursztynowy (pale ale 90%, pilżeński 10%)	1.7 kg (45.9%)	80 %	40
Liquid Extract	Bruntal ekstrakt słodowy jasny (pilżeński 100%)	1.7 kg (45.9%)	80 %	25
Sugar	Cukier trzcinowy ciemny Dark Muscovado	0.3 kg (8.1%)	99 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bouclier FR	40 g	60 min	3.6 %
Boil	Hallertau Hersbrucker DE	35 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S5-33	Ale	Dry	12 g	FERMENTIS

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	30 g	Boil	35 min