

## Saison 15 blg (chinook curacao bergamotka)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **12.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny (pilżeński 100%) Bruntal	3.4 kg (63%)	75 %	25
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 60%, pilżeński 40%) Bruntal	1.7 kg (31.5%)	75 %	35
Sugar	Cukier trzcinowy ciemny Dark Muscovado	0.3 kg (5.6%)	99 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	50 min	11.2 %
Boil	Chinook	25 g	10 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	20 g	Boil	35 min
Flavor	skórka pomarańczy bergamotki	10 g	Secondary	3 day(s)