

# saison imperialny

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- Gravity **14.6 BLG**
- ABV ---
- IBU **32**
- SRM **9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Żytni	0.3 kg (5.7%)	85 %	8
Grain	Strzegom pszeniczny	0.3 kg (5.7%)	81 %	6
Grain	Rye, Flaked	0.4 kg (7.5%)	78.3 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Sugar	Brown Sugar, Light	0.3 kg (5.7%)	100 %	16
Grain	Melanoiden Malt	0.5 kg (9.4%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Hallertau Blanc	15 g	5 min	8 %
Aroma (end of boil)	Hallertauer Blanc	15 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison	Wheat	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa	15 g	Boil	20 min
Herb	Kolendra	15 g	Boil	10 min