

Saison JJ

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **10.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **20.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 50 min | 12 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|-----------|----------|
| Flavor | skórka gorzkiej pomarańczy curacao | 20 g | Boil | 20 min |
| Flavor | skórka pomarańczy bergamotki | 10 g | Boil | 15 min |
| Flavor | skórka pomarańczy bergamotki | 10 g | Secondary | 2 day(s) |