

Saison z Bergamotką 13,5 blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **8.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny (pilzeński 100%) | 3.4 kg (91.9%) | 80 % | 25 |
| Sugar | Dememera Sugar | 0.3 kg (8.1%) | 99 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | First Gold GB | 30 g | 50 min | 7.5 % |
| Boil | First Gold GB | 10 g | 10 min | 7.5 % |
| Aroma (end of boil) | First Gold GB | 10 g | 1 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| gozdawa fruit blanche g1 | Ale | Dry | 10 g | FERMENTIS |

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) |