

SH Glacier Saison z Jaśminem i owocami GOJI

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	30 g	60 min	5.5 %
Boil	Glacier	20 g	20 min	5.5 %
Boil	Glacier	10 g	10 min	5.5 %
Boil	Glacier	20 g	0 min	5.5 %
Dry Hop	Glacier	20 g	4 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Kwiaty Jaśminu	5 g	Mash	10 min
Flavor	Herbata Jasminowa	15 g	Secondary	20 day(s)