

## Polish Saison

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- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **14.1**
- Style **Saison**

### Batch size

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

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg	80 %	6
Sugar	Kandyzowany	0.2 kg	100 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN ALE M27	Ale	Dry	11 g	Mangrove Jacks

### Extras

Type	Name	Amount	Use for	Time
Spice	Świeża skórka z grejpfruta	60 g	Boil	10 min