Saison 15 blg dori

- Gravity **15 BLG**
- ABV **---**
- IBU **33**
- SRM **12.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **55 min**
- Evaporation rate **1 %/h**
- Boil size **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy bursztynowy (pale ale 90%, pilzeński 10%) Bruntal	3.4 kg *(82.9%)*	80 %	40
Sugar	glukoza	0.3 kg *(7.3%)*	99 %	1
Adjunct	Oats, Flaked	0.2 kg *(4.9%)*	80 %	2
Adjunct	Weat flaked	0.2 kg *(4.9%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	10 %
Boil	Lublin (Lubelski)	15 g	35 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
saison	Ale	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	30 g	Boil	35 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.