

# Imperialny Saison

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **49**
- SRM **6.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (43.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (21.7%)	79 %	10
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	zakwaszający	0.2 kg (4.3%)	80 %	4
Sugar	cukier	0.4 kg (8.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	30 g	60 min	11 %
Boil	styrian wolf	30 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Slant	200 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	pieprz czarny ziarno2w	18 g	Boil	5 min
Herb	trawa cytrynowa	10 g	Boil	5 min

Other	habanero świeże	13 g	Boil	5 min
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