

## ipa saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **24.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Muntons DME - Extra Light	0.5 kg (21.7%)	90 %	6
Dry Extract	Muntons DME - Amber	0.6 kg (26.1%)	90 %	26
Liquid Extract	wes	1.2 kg (52.2%)	80 %	188

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	14 g	40 min	9.8 %
Boil	Mandarina Bavaria	16 g	15 min	9.8 %
Boil	Azacca	5 g	15 min	12.7 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	9.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy i mandarynki	10 g	Boil	10 min
Spice	imbir	5 g	Boil	10 min