

Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8.5 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.6%)	82.6 %	4
Grain	Pszeniczny	1.5 kg (26.3%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (17.5%)	79 %	8
Grain	Caramunich® typ I	0.2 kg (3.5%)	73 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	55 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	15 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	3.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	Skórki pomarańczy	20 g	Boil	5 min