

# Saison

- Gravity **24.5 BLG**
- ABV ---
- IBU **20**
- SRM **8.6**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński  | 2.8 kg (31.8%) | 81 %  | 4   |
| Grain | Monachijski | 0.7 kg (8%)    | 80 %  | 16  |
| Grain | Pszeniczny  | 5 kg (56.8%)   | 85 %  | 4   |
| Grain | Amber Malt  | 0.3 kg (3.4%)  | 75 %  | 43  |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Triskel       | 20 g   | 60 min | 8 %        |
| Boil                | Strisselspalt | 20 g   | 60 min | 4 %        |
| Aroma (end of boil) | Equinox       | 10 g   | 5 min  | 13.1 %     |
| Aroma (end of boil) | Strisselspalt | 10 g   | 5 min  | 4 %        |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type  | Name               | Amount | Use for | Time  |
|-------|--------------------|--------|---------|-------|
| Spice | Skórka pomarańczy  | 20 g   | Boil    | 5 min |
| Spice | Cukier kandyzowany | 400 g  | Boil    | 5 min |

## Notes

- Fermentacja Burzliwa: 21-27C - 7-10 dni
- Fermentacja Cicha: 21-27C - 7dni

Zabutelkowane: 4 tygodnie  
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