

# Saison Milosz

- Gravity **12.1 BLG**
- ABV ---
- IBU **27**
- SRM **9.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt jasny 1,7kg	1.7 kg (45.9%)	100 %	6
Grain	Castle Abbey Malt	1 kg (27%)	75 %	45
Grain	Weyermann pszeniczny jasny	1 kg (27%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczowa	30 g	Boil	1 min