

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 |