

Saison nietypowy

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **18.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (65.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (19.7%) | 81 % | 6 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.6%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.5 kg (6.6%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Nelson Sauvign | 25 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Boil | Tradition | 15 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| Wyeast - Belgian Abbey | Ale | Liquid | 200 ml | kolba |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------------------|------|-----------|-----------|
| Spice | Suszone Skórki pomarańczy | 20 g | Secondary | 10 day(s) |
|-------|---------------------------|------|-----------|-----------|