

# Saison z kolendra i skórką pomarańczy słodkiej

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **8.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **46.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **53.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Mep©Lager                  | 4.5 kg (45.5%) | 80 %  | 3   |
| Grain | Słód pszeniczny            | 4 kg (40.4%)   | 82 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (10.1%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 300        | 0.4 kg (4%)    | 70 %  | 299 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 45 min | 10 %       |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Belgian Saison Bulldog | Ale  | Dry  | 20 g   | Danstar    |

## Extras

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

|       |                             |       |      |        |
|-------|-----------------------------|-------|------|--------|
| Spice | Skórka pomarańczy<br>słodka | 60 g  | Boil | 15 min |
| Spice | Kolendra                    | 35 g  | Boil | 15 min |
| Spice | Pomarańcze                  | 800 g | Boil | 15 min |

## Notes

- Dodatki były dodane na ostatnie 15 minut gotowania oraz trzymane przez chłodzenie brzezki. Finalnie wyszło 13,5 blg  
*Sep 28, 2018, 10:58 AM*