

## Sezon na pomarańcze

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- Gravity **16.4 BLG**
- ABV ---
- IBU **23**
- SRM **5.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.1 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (58.8%)	81 %	4
Grain	Monachijski	1 kg (19.6%)	80 %	16
Grain	Pszeniczny	1 kg (19.6%)	85 %	4
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	55 min	5.1 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safbrew t-58	Ale	Dry	11 g	safbrew

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	500 g	Boil	10 min

Spice	skórki pomarańczy	100 g	Boil	10 min
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