

**27.04.2018**

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

### Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (87.2%)  | 80 %  | 6   |
| Sugar          | cukier                     | 0.25 kg (12.8%) | 100 % | --- |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 8.8 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |