

## Dzieciom do obiadu

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **21**
- SRM **6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (81%)	80.5 %	4
Grain	Weyermann - Light Munich Malt	0.3 kg (12.1%)	82 %	14
Grain	Płatki owsiane	0.1 kg (4%)	60 %	3
Grain	Special B Malt	0.07 kg (2.8%)	65.2 %	290

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Hersbrucker	10 g	10 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's