

## grey midge/Grisette

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- Gravity **9.5 BLG**
- ABV ---
- IBU **18**
- SRM **3.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Spelt Malt	1 kg (55.6%)	81 %	6
Grain	Słód owsiany Fawcett	0.3 kg (16.7%)	61 %	5
Grain	Pilzneński	0.3 kg (16.7%)	81 %	4
Adjunct	Pszenica niesłodowana	0.2 kg (11.1%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	17 g	60 min	4 %