

- Gravity **12.9 BLG**
- ABV ---
- IBU **22**
- SRM **10.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	piotr.zogala@interia.pl	3.1 kg (63.9%)	81 %	4
Grain	piotr.zogala@interia.pl	0.6 kg (12.4%)	80 %	16
Grain	piotr.zogala@interia.pl	0.8 kg (16.5%)	85 %	4
Grain	piotr.zogala@interia.pl	0.15 kg (3.1%)	77 %	26
Grain	piotr.zogala@interia.pl	0.1 kg (2.1%)	75 %	59
Grain	piotr.zogala@interia.pl	0.1 kg (2.1%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Aroma (end of boil)	zatecki	25 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
piotr.zogala@interia.pl	Ale	Dry	10 g	White Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	piotr.zogala@interia.pl	20 g	Boil	10 min