

# PROJEKT BECZKA 2.0

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **21**
- SRM **10.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **35.1 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Ale Flagon      | 6.5 kg (66.7%) | 80 %   | 5   |
| Grain | Pszeniczny           | 2.5 kg (25.6%) | 85 %   | 4   |
| Grain | Abbey Malt Weyermann | 0.45 kg (4.6%) | 75 %   | 45  |
| Grain | Special B Malt       | 0.3 kg (3.1%)  | 65.2 % | 315 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Iunga                 | 26.4 g | 60 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 12 g   | 20 min | 4.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 120 ml | Fermentum Mobile |