

## Session Sasion

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **4.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (78.3%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (21.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	11 %
Whirlpool	Sybilla	50 g	20 min	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
B56 Rustic	Ale	Liquid	700 ml	imperial