

# Letkie

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **6.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.6 kg (100%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	6 %
Aroma (end of boil)	Marynka	15 g	10 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis