

## Sezonik zimowy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzński              | 5.5 kg (94%)   | 81 %  | 4   |
| Grain | Weyermann - Carabelge | 0.1 kg (1.7%)  | 80 %  | 35  |
| Grain | Pszeniczny            | 0.25 kg (4.3%) | 85 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Simcoe   | 10 g   | 30 min | 13.2 %     |
| Whirlpool | Simcoe   | 20 g   | 15 min | 13.2 %     |
| Whirlpool | Amarillo | 50 g   | 15 min | 9.5 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale  | Slant | 100 ml | White Labs |