Rozpoczecie sezonu

- Gravity **13.3 BLG**
- ABV **---**
- IBU **22**
- SRM **11.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(62.5%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg *(12.5%)*	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg *(15.6%)*	80 %	6
Grain	Strzegom Karmel 30	0.2 kg *(3.1%)*	75 %	30
Grain	Karmelowy Czerwony	0.1 kg *(1.6%)*	75 %	59
Grain	Strzegom Karmel 300	0.2 kg *(3.1%)*	70 %	299
Grain	zakwaszający	0.1 kg *(1.6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar belle saison	Ale	Slant	250 ml	własne

Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Primary	20 day(s)
Flavor	Bitter Orange Peel	10 g	Primary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.