

## #65 Sezonie, otwórz się

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **10.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wiedeński	0.2 kg (5.6%)	80 %	9.5
Liquid Extract	Bruntal ekstrakt Pale Ale	3.4 kg (94.4%)	70.5 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria DE 2019 granulát	10 g	60 min	7.7 %
Boil	Pacifica NZ 2019 granulát	10 g	30 min	3.6 %
Aroma (end of boil)	Mandarina Bavaria DE 2019 granulát	30 g	10 min	7.7 %
Aroma (end of boil)	Pacifica NZ 2019 granulát	25 g	10 min	3.6 %
Dry Hop	Mandarina Bavaria DE 2019 granulát	10 g	5 day(s)	7.7 %
Dry Hop	Pacifica NZ 2019 granulát	15 g	5 day(s)	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki pszenne	150 g	Mash	60 min