

july dun v4

- Gravity **11.4 BLG**
- ABV ---
- IBU **24**
- SRM **7.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.1 kg (33.3%)	82 %	4
Grain	Weyermann - Spelt Malt	0.6 kg (18.2%)	81 %	6
Grain	Pszeniczny	0.6 kg (18.2%)	85 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (30.3%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	4.5 %