

# Polish Hoppy Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.12 kg (58.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (12.8%)	79 %	16
Grain	Pszeniczny	1 kg (14.2%)	85 %	4
Grain	żytni	1 kg (14.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Marynka	20 g	20 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %
Boil	Sybilla	50 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand farmhouse	Ale	Dry	11 g	---