

## saison konkurs

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.6 kg (77.6%)	81 %	4
Grain	Płatki orkiszowe	0.52 kg (11.2%)	80 %	4
Adjunct	Pszenica niesłodowana	0.52 kg (11.2%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18.4 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	16 g	10 min	4.5 %