

## Sezon ogórkowy

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- Gravity **11.6 BLG**
- ABV **4.91 %**
- IBU **0**
- SRM **4.09**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name        | Amount | Yield   | EBC |
|-------|-------------|--------|---------|-----|
| Grain | Pilsner     | 4 kg   | 82.61 % | 3   |
| Grain | Wheat Malt  | 1 kg   | 80.43 % | 4   |
| Grain | Munich Dark | 0.3 kg | 80.43 % | 40  |

### Yeasts

| Name               | Type | Form   | Amount | Laboratory |
|--------------------|------|--------|--------|------------|
| French Saison 3711 | Ale  | Liquid | 100 ml | Wyeast     |