

Szczyzny Belzebuba

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (100%) | 80 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|-------------|
| Saflager W 34/70 | Lager | Dry | 6 g | Fermentis |
| Wyeast - Lactobacillus | Ale | Liquid | 5 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 7 g | Boil | 3 min |
| Spice | sól | 7 g | Boil | 10 min |