

**18.05.2018**

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **10.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (48.2%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (24.1%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.8 kg (19.3%)	82 %	5
Grain	Strzegom Karmel 150	0.35 kg (8.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	8.8 %
Aroma (end of boil)	Amarillo	15 g	15 min	8.7 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.7 %