

**27.04.2018**

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (87.2%)	80 %	6
Sugar	cukier	0.25 kg (12.8%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %