

## #4

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **9.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.5%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (17.5%)	81 %	6
Grain	Strzegom Karmel 30	0.25 kg (4.4%)	75 %	30
Grain	Strzegom Karmel 300	0.25 kg (4.4%)	70 %	299
Sugar	Candi Sugar, Clear	0.1 kg (1.8%)	78.3 %	2
Sugar	Brown Sugar, Light	0.1 kg (1.8%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Mosaic	7.5 g	20 min	10 %
Boil	Chinook	7.5 g	20 min	13 %
Aroma (end of boil)	Mosaic	7.5 g	5 min	10 %
Aroma (end of boil)	Chinook	7.5 g	5 min	13 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Chinook	20 g	5 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
bulldog	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy	20 g	Boil	20 min

Fining	mech irlandzki	5 g	Boil	15 min
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