

## gęga seza

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **7.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Wheat Malt, Dark	1 kg (16.7%)	84 %	18
Grain	Monachijski	0.5 kg (8.3%)	80 %	16
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	45
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Sugar	Candi Sugar, Clear	0.15 kg (2.5%)	78.3 %	2