

july dun v2

- Gravity **10.5 BLG**
- ABV ---
- IBU **23**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński podłogowy	1.4 kg (35.9%)	81 %	4
Grain	orkisz	1 kg (25.6%)	85 %	4
Grain	Żytni	0.4 kg (10.3%)	85 %	8
Grain	Oats, Malted	0.3 kg (7.7%)	80 %	2
Grain	Strzegom Wiedeński	0.3 kg (7.7%)	79 %	10
Grain	Monachijski	0.3 kg (7.7%)	80 %	16
Adjunct	Wheat Unmalted	0.2 kg (5.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %