

# PROJEKT BECZKA 2.0

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **21**
- SRM **10.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **35.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	6.5 kg (66.7%)	80 %	5
Grain	Pszeniczny	2.5 kg (25.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.45 kg (4.6%)	75 %	45
Grain	Special B Malt	0.3 kg (3.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	26.4 g	60 min	11 %
Boil	Saaz (Czech Republic)	12 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	120 ml	Fermentum Mobile