

# PROJEKT BECZKA 2.0

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **11.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **225 liter(s)**
- Trub loss **7 %**
- Size with trub loss **240.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **308 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **261 liter(s)**
- Total mash volume **348 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	57 kg (65.5%)	80 %	5
Grain	Pszeniczny	23 kg (26.4%)	85 %	4
Grain	Abbey Malt Weyermann	4 kg (4.6%)	75 %	45
Grain	Special B Malt	3 kg (3.4%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	220 g	60 min	11 %
Boil	Saaz (Czech Republic)	100 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile