

## Sezon na Cinka

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **8.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4 kg (65.6%)	80 %	5
Grain	Castle Pale Ale	1 kg (16.4%)	80 %	8
Grain	Wheat, Torrified	0.5 kg (8.2%)	79 %	4
Grain	Abbey Castle	0.5 kg (8.2%)	80 %	45
Sugar	Candi Sugar, Dark	0.1 kg (1.6%)	78.3 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	30 min	16.3 %
Aroma (end of boil)	Vic Secret	40 g	5 min	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar