

Sezon na rzeczywistość

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado pale base	3.5 kg (60.9%)	81 %	5
Grain	Strzegom Wiedeński	1 kg (17.4%)	79 %	10
Grain	Słód pszeniczny Bestmalz	1 kg (17.4%)	82 %	5
Sugar	Sugar, Table (Sucrose)	0.25 kg (4.3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Aroma (end of boil)	Marynka	20 g	0 min	8 %
Aroma (end of boil)	Fuggles	25 g	0 min	4.5 %
Dry Hop	Chinook	50 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	5 min
Flavor	Skórka cytryny	20 g	Boil	5 min
Flavor	Kolendra	10 g	Boil	5 min
Herb	Borówka mrożona	1500 g	Secondary	7 day(s)