

Sizon

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (54.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (27%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (13.5%) | 79 % | 10 |
| Grain | Rice, Flaked | 0.2 kg (5.4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 7 % |
| Boil | Sybilla | 20 g | 10 min | 7 % |
| Whirlpool | Sybilla | 15 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Piekarskie | Ale | Slant | 100 ml | --- |