

# Sizon

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- 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	---