

test

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **19.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE ZERO Viking Malt	5 kg (74.1%)	79 %	6
Grain	Strzegom Karmel 300	1 kg (14.8%)	70 %	299
Grain	Płatki owsiane	0.75 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	27 g	60 min	14 %
Aroma (end of boil)	XJA/436	100 g	0 min	14 %
Whirlpool	hallertauer taurus	30 g	0 min	14 %