

wielozbożowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **6.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (44.4%)	80 %	7
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.9%)	60 %	3
Grain	orkiszowy	0.4 kg (8.9%)	80 %	6
Grain	Żytni	0.5 kg (11.1%)	85 %	8
Grain	Brown Malt (British Chocolate)	0.2 kg (4.4%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	28 g	60 min	4.3 %
Boil	Lublin (Lubelski)	22 g	5 min	4.3 %