

Zapomniana beczka

- Gravity **15.2 BLG**
- ABV ---
- IBU **13**
- SRM **7.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (35.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.9%) | 79 % | 16 |
| Grain | Wiedeński Castle Malting | 1 kg (17.9%) | 80 % | 5.5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (17.9%) | 82 % | 5 |
| Grain | Karmelowy Czerwony | 0.5 kg (8.9%) | 75 % | 59 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Fantasia | 25 g | 30 min | 4.3 % |
| Aroma (end of boil) | Fantasia | 25 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar Belle Saison | Ale | Dry | 11.5 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|--------|
| Flavor | Cukier kandyzowany biały | 150 g | Boil | 10 min |
| Flavor | Cukier trzcinowy jasny | 200 g | Boil | 10 min |