

27.04.2018

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (87.2%) | 80 % | 6 |
| Sugar | cukier | 0.25 kg (12.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 10 min | 4 % |