

# Chłopskie

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **11**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.56 kg (55%)	80 %	5
Grain	Strzegom Monachijski typ II	0.754 kg (26.6%)	79 %	22
Grain	Strzegom Karmel 150	0.26 kg (9.2%)	75 %	150
Sugar	Cukier brązowy	0.26 kg (9.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	30 min	15.5 %
Whirlpool	Styrian Golding	10 g	20 min	3.6 %
Whirlpool	Saaz (USA)	10 g	20 min	3.75 %