

IDK yet

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Pilznieński | 3 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (33.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Marynka | 30 g | 30 min | 10 % |
| Whirlpool | Pacifica (NZ) | 25 g | 30 min | 4.8 % |
| Whirlpool | Waimea | 25 g | 30 min | 17 % |
| Dry Hop | Pacifica (NZ) | 25 g | 4 day(s) | 4.8 % |
| Dry Hop | Waimea | 25 g | 4 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Farmhouse Ale | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------|--------|---------|--------|
| Spice | Skórka cytryny i pomarańczy | 50 g | Boil | 10 min |