

saison

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | 3 kg (50.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.9%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 1 kg (16.9%) | 81 % | 6 |
| Grain | Carahell | 0.5 kg (8.5%) | 77 % | 26 |
| Grain | zakwaszający | 0.1 kg (1.7%) | 80 % | 5 |
| Sugar | glukoza | 0.3 kg (5.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 20 min | 4.3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | skórka pomarańczy | 60 g | Boil | 15 min |