

## Sesja #2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **67**
- SRM **3.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (9.4%)	78 %	4
Grain	Pilsner (2 Row) Ger	0.5 kg (9.4%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	65 min	15 %
Boil	Motueka	20 g	20 min	7 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Motueka	10 g	0 min	7 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis