

## sezon

---

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **15**
- SRM **2.8**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	0.75 kg (46.3%)	80.5 %	3
Grain	Pszeniczny	0.75 kg (46.3%)	85 %	4
Grain	Płatki owsiane	0.12 kg (7.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	rody 2/20	2 g	30 min	9.3 %
Boil	rody 2/20	5 g	10 min	9.3 %
Whirlpool	rody 2/20	13 g	10 min	9.3 %