

## Sezon

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Biscuit Malt	0.25 kg (4.5%)	79 %	45
Sugar	Cukier kandyzowany	0.25 kg (4.5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	10 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	25 g	Boil	10 min