

## sezonik

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.65 kg (59.4%)	81 %	4
Grain	Strzegom Wiedeński	0.35 kg (12.6%)	79 %	10
Grain	Pszeniczny	0.3 kg (10.8%)	85 %	4
Grain	Żytni	0.2 kg (7.2%)	85 %	8
Sugar	Corn Sugar (Dextrose)	0.15 kg (5.4%)	100 %	0
Grain	Weyermann - Carapils	0.13 kg (4.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10.3 %
Aroma (end of boil)	Crystal	19 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs