

## Sezonik zimowy

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (94%)	81 %	4
Grain	Weyermann - Carabelge	0.1 kg (1.7%)	80 %	35
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Whirlpool	Simcoe	20 g	15 min	13.2 %
Whirlpool	Amarillo	50 g	15 min	9.5 %

### Yeasts

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