

Dzieciom do obiadu

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **21**
- SRM **6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2 kg (81%) | 80.5 % | 4 |
| Grain | Weyermann - Light Munich Malt | 0.3 kg (12.1%) | 82 % | 14 |
| Grain | Płatki owsiane | 0.1 kg (4%) | 60 % | 3 |
| Grain | Special B Malt | 0.07 kg (2.8%) | 65.2 % | 290 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Hersbrucker | 10 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 11 g | Mangrove Jack's |