

# IDK yet

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Whirlpool	Pacifica (NZ)	25 g	30 min	4.8 %
Whirlpool	Waimea	25 g	30 min	17 %
Dry Hop	Pacifica (NZ)	25 g	4 day(s)	4.8 %
Dry Hop	Waimea	25 g	4 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Farmhouse Ale	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytryny i pomarańczy	50 g	Boil	10 min