

## july dun v2

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- Gravity **10.5 BLG**
- ABV ---
- IBU **23**
- SRM **3.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Pilzneński podłogowy | 1.4 kg (35.9%) | 81 %  | 4   |
| Grain   | orkisz               | 1 kg (25.6%)   | 85 %  | 4   |
| Grain   | Żytni                | 0.4 kg (10.3%) | 85 %  | 8   |
| Grain   | Oats, Malted         | 0.3 kg (7.7%)  | 80 %  | 2   |
| Grain   | Strzegom Wiedeński   | 0.3 kg (7.7%)  | 79 %  | 10  |
| Grain   | Monachijski          | 0.3 kg (7.7%)  | 80 %  | 16  |
| Adjunct | Wheat Unmalted       | 0.2 kg (5.1%)  | 75 %  | 3   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |