

july dun v2

- 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 % |