

Nieżyty ogór

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **4.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Sugar	Candi Sugar, Clear	0.3 kg (5.4%)	78.3 %	2
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	20 g	60 min	7 %
Boil	Książęcy	50 g	1 min	7 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Ogór zielony	3000 g	Secondary	5 day(s)