

# Odkrywca

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **14.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Jasny    | 3.5 kg (77.8%) | 80 %  | 30  |
| Liquid Extract | Profimator Jasny | 1 kg (22.2%)   | 80 %  | 70  |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Cashmere       | 10 g   | 50 min   | 8.4 %      |
| Aroma (end of boil) | Southern Cross | 10 g   | 20 min   | 12.5 %     |
| Aroma (end of boil) | Cashmere       | 20 g   | 10 min   | 8.4 %      |
| Aroma (end of boil) | Southern Cross | 10 g   | 10 min   | 12.5 %     |
| Dry Hop             | Southern Cross | 10 g   | 8 day(s) | 12.5 %     |

## Yeasts

| Name             | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Fermentis BE-134 | Ale  | Dry  | 11.5 g | Safebrew   |