

## saïson próbny

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3.1**
- Style **Saïson**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.25 kg (12.5%)	85 %	3
Grain	Weyermann - Vienna Malt	0.25 kg (12.5%)	81 %	8
Grain	Pilzneński	1.5 kg (75%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8 %