

Sezon na Cinka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **8.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 4 kg (65.6%) | 80 % | 5 |
| Grain | Castle Pale Ale | 1 kg (16.4%) | 80 % | 8 |
| Grain | Wheat, Torrified | 0.5 kg (8.2%) | 79 % | 4 |
| Grain | Abbey Castle | 0.5 kg (8.2%) | 80 % | 45 |
| Sugar | Candi Sugar, Dark | 0.1 kg (1.6%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 30 min | 16.3 % |
| Aroma (end of boil) | Vic Secret | 40 g | 5 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11 g | Danstar |