

## Sezonowiec 12,5° #8

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **10.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt WES Bursztynowy	3.2 kg (91.4%)	80 %	35
Sugar	Glukoza	0.3 kg (8.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	5 min

### Notes

- Warzenie 15/09/17  
Początkowo 12,5°  
Końcowa - 2 BLG  
ABV - 5.7%  
CO2 - 2.4 ; 140gr cukru- 22,5l  
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