

# Zapomniana beczka

- Gravity **15.2 BLG**
- ABV ---
- IBU **13**
- SRM **7.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Wiedeński Castle Malting	1 kg (17.9%)	80 %	5.5
Grain	Słód pszeniczny Bestmalz	1 kg (17.9%)	82 %	5
Grain	Karmelowy Czerwony	0.5 kg (8.9%)	75 %	59
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fantasia	25 g	30 min	4.3 %
Aroma (end of boil)	Fantasia	25 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany biały	150 g	Boil	10 min
Flavor	Cukier trzcinowy jasny	200 g	Boil	10 min