

!@#\$\$%

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **21**
- SRM **3.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	8.4 kg (84.8%)	81 %	4
Adjunct	Pszenica niesłodowana	0.45 kg (4.5%)	75 %	3
Grain	Pszeniczny	0.45 kg (4.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.6 kg (6.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %