

18.05.2018

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **10.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (48.2%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (24.1%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.8 kg (19.3%) | 82 % | 5 |
| Grain | Strzegom Karmel 150 | 0.35 kg (8.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 13 g | 60 min | 8.8 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 8.7 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 8.7 % |