

## Moje sesion

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **10.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (44.7%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (44.7%)	80 %	35
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.4 kg (10.5%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Simcoe	10 g	50 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	15.5 %
Boil	Triskel	15 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	10 g	Fermentis