

## saison

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (59.1%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (22.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (11.4%)	85 %	4
Grain	Carabelge	0.3 kg (6.8%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	18 %
Boil	Sybilla	15 g	15 min	5.2 %
Whirlpool	Sladek	30 g	15 min	6 %