

Saison z ziołami

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (70%) | 82 % | 4 |
| Grain | Monachijski | 0.8 kg (16%) | 80 % | 16 |
| Grain | Strzegom Pszeniczny | 0.4 kg (8%) | 81 % | 6 |
| Sugar | cukier trzcinowy | 0.3 kg (6%) | 100 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 16 g | 60 min | 12.5 % |
| Boil | Fuggles | 25 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|-----------|----------|
| Herb | Tymianek świeży | 10 g | Boil | 10 min |
| Herb | Tymianek świeży | 20 g | Secondary | 5 day(s) |