

## 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)