

Sezonik zimowy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (94%) | 81 % | 4 |
| Grain | Weyermann - Carabelge | 0.1 kg (1.7%) | 80 % | 35 |
| Grain | Pszeniczny | 0.25 kg (4.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Whirlpool | Simcoe | 20 g | 15 min | 13.2 % |
| Whirlpool | Amarillo | 50 g | 15 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Slant | 100 ml | White Labs |