

# Sezonowy Puławski

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **9.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (92.4%)	80 %	30
Sugar	Glukoza	0.14 kg (7.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	8.9 %
Boil	Puławski	10 g	20 min	8.9 %
Boil	Puławski	5 g	5 min	8.9 %
Dry Hop	Puławski	25 g	7 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Flavor	Skórka pomarańczowa	10 g	Boil	5 min