27.04.2018

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **--- %/h**
- Boil size **--- liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg *(87.2%)*	80 %	6
Sugar	cukier	0.25 kg *(12.8%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.