

Szczyzny Belzebuba

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (100%)	80 %	5

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	6 g	Fermentis
Wyeast - Lactobacillus	Ale	Liquid	5 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	3 min
Spice	sól	7 g	Boil	10 min