

## Rozpoczek sezonu

- Gravity **13.3 BLG**
- ABV ---
- IBU **22**
- SRM **11.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (62.5%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.8 kg (12.5%) | 79 %  | 16  |
| Grain | Weyermann pszeniczny jasny | 1 kg (15.6%)   | 80 %  | 6   |
| Grain | Strzegom Karmel 30         | 0.2 kg (3.1%)  | 75 %  | 30  |
| Grain | Karmelowy Czerwony         | 0.1 kg (1.6%)  | 75 %  | 59  |
| Grain | Strzegom Karmel 300        | 0.2 kg (3.1%)  | 70 %  | 299 |
| Grain | zakwaszający               | 0.1 kg (1.6%)  | --- % | --- |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 20 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar belle saison | Ale  | Slant | 250 ml | własne     |

### Extras

| Type   | Name               | Amount | Use for | Time      |
|--------|--------------------|--------|---------|-----------|
| Flavor | Bitter Orange Peel | 20 g   | Primary | 20 day(s) |
| Flavor | Bitter Orange Peel | 10 g   | Primary | 5 day(s)  |