

## Saison z ziołami

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (70%) | 82 %  | 4   |
| Grain | Monachijski         | 0.8 kg (16%) | 80 %  | 16  |
| Grain | Strzegom Pszeniczny | 0.4 kg (8%)  | 81 %  | 6   |
| Sugar | cukier trzcinowy    | 0.3 kg (6%)  | 100 % | 10  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 16 g   | 60 min | 12.5 %     |
| Boil    | Fuggles | 25 g   | 10 min | 5 %        |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM26 Belgijskie<br>Pagórki | Ale  | Liquid | 100 ml | Fermentum Mobile |

### Extras

| Type | Name            | Amount | Use for   | Time     |
|------|-----------------|--------|-----------|----------|
| Herb | Tymianek świeży | 10 g   | Boil      | 10 min   |
| Herb | Tymianek świeży | 20 g   | Secondary | 5 day(s) |