

## sezonik

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pilzński              | 1.65 kg (59.4%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński    | 0.35 kg (12.6%) | 79 %  | 10  |
| Grain | Pszeniczny            | 0.3 kg (10.8%)  | 85 %  | 4   |
| Grain | Żytni                 | 0.2 kg (7.2%)   | 85 %  | 8   |
| Sugar | Corn Sugar (Dextrose) | 0.15 kg (5.4%)  | 100 % | 0   |
| Grain | Weyermann - Carapils  | 0.13 kg (4.7%)  | 78 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 12 g   | 60 min | 10.3 %     |
| Aroma (end of boil) | Crystal | 19 g   | 10 min | 4.5 %      |

### Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale  | Liquid | 100 ml | White Labs |