

## a

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking	4.7 kg (79.7%)	81 %	4
Grain	Cookie Viking	0.2 kg (3.4%)	79 %	45
Grain	Płatki żytnie	0.5 kg (8.5%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10.5 %
Boil	Puławski	15 g	10 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Danstar Belle Saison	Ale	Dry	11 g	lallemand

### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	5 min