

# Czerwona Południca

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **5 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **71C**
- Keep mash **1 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (75%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.6%)	83 %	5
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	East Kent Goldings	28 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP3726 - Farmhouse Ale - Private Collection	Ale	Liquid	125 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kostki macerowane w czerwonym winie	50 g	Secondary	14 day(s)