

Cztery zboża

- Gravity **17.1 BLG**
- ABV ---
- IBU **34**
- SRM **8**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (33.3%) | 79 % | 6 |
| Grain | Weyermann pszeniczny ciemny | 1 kg (16.7%) | 80 % | 18 |
| Grain | Rye Malt | 1 kg (16.7%) | 63 % | 10 |
| Grain | Weyermann - Vienna Malt | 1 kg (16.7%) | 81 % | 8 |
| Grain | Oats, Flaked | 1 kg (16.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 8 % |
| Whirlpool | Amarillo | 15 g | 60 min | 8.9 % |
| Whirlpool | Centennial | 15 g | 60 min | 8.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 3 % |
| Boil | Kent Goldings | 5 g | 30 min | 5.8 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| Gozdawa U.S West Coast | Ale | Dry | 10 g | Gozdawa |