

# Dagobah System

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **20**
- SRM **5.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **36.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	2 kg (27%)	80 %	7
Grain	Strzegom Wiedeński	2.7 kg (36.5%)	79 %	10
Grain	Pszeniczny	1.5 kg (20.3%)	85 %	4
Grain	Płatki owsiane	0.6 kg (8.1%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brett Saison Blend	Ale	Slant	150 ml	The Yeast Bay