

# ДЗІКАЕ ПАЛЯВАННЕ КАРАЛЯ СТАХА

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **66 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	5 kg (77.5%)	80 %	8
Grain	Carabelge Weyermann	0.56 kg (8.7%)	80 %	30
Grain	Cara Gold Castlemalting	0.34 kg (5.3%)	78 %	120
Grain	Pszeniczny jasny Bestmalz (Wheat Malt)	0.55 kg (8.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	17 g	65 min	6.6 %
Boil	Barbe Rouge	10 g	40 min	6.6 %
Boil	Pioneer	7 g	20 min	9.5 %
Boil	Pioneer	6 g	15 min	9.5 %
Aroma (end of boil)	Pioneer	7 g	2 min	9.5 %
Aroma (end of boil)	Barbe Rouge	8 g	2 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XI 1214 Belgian Abbey	Ale	Slant	100 ml	---
Kitzinger Reinhefe (Sekt)	Champagne	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rumianek	5 g	Boil	20 min
Flavor	Kolendra	7 g	Boil	20 min
Flavor	Curacao	6 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Mięta pieprzowa	3 g	Boil	5 min
Flavor	Curacao	14 g	Boil	5 min
Water Agent	Kwas mlekowy 80%	1.5 g	Boil	70 min