

## Piwo Bambra #2

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **34**
- SRM **5.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 2.5 kg (33.3%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 4 kg (53.3%)   | 80 %  | 5   |
| Grain | Viking Munich Malt   | 1 kg (13.3%)   | 78 %  | 18  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Sybilla  | 50 g   | 60 min | 7 %        |
| Boil    | Puławski | 30 g   | 10 min | 4.3 %      |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safale BE-134 | Ale  | Slant | 50 ml  | Fermentis  |