

Saison Warka nr 8

- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **8.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann Pilzneński | 3 kg (66.7%) | 81 % | 4 |
| Grain | Weyermann Monachijski | 1 kg (22.2%) | 80 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (5.6%) | 80 % | 6 |
| Grain | Weyermann - Carawheat | 0.25 kg (5.6%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 5 min | 3.6 % |
| Boil | lunga | 20 g | 40 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | skórka gorzkiej pomarańczy | 20 g | Boil | 15 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 15 min |