

sezonSięKończy

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **5.5**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	smaragd	15 g	20 min	3.9 %
Boil	smaragd	15 g	5 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew be-256	Ale	Slant	160 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min

Spice	suche skórki słodkiej pomarańczy	20 g	Boil	10 min
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