

# Siemano!

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (89.5%)	80 %	4
Grain	Rye, Flaked	0.55 kg (10.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	60 g	30 min	10.5 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Cascade	80 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 French Saison Ale	Ale	Slant	100 ml	Whitelabs

## Notes

- Piwo bazowane na Cześć! z Browaru Ziemia Obiecana - dzięki Łukasz! Cashmere został zastąpiony Cascade i Centennialem.  
*May 11, 2018, 10:20 PM*