

# Szare

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **3.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **3 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.65 kg (69.9%)	81 %	4
Grain	Pszeniczny	0.48 kg (20.3%)	85 %	4
Grain	Płatki kukurydziane	0.23 kg (9.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.4 %
Dry Hop	Kazbek	30 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	12 g	Mangrove Jack's