

# Vigneronne Mazurie

- Gravity **15.7 BLG**
- ABV ---
- IBU **10**
- SRM **4.3**
- 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 **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **60 min** at **63C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (80.6%)	82 %	4
Grain	Oats, Flaked	0.5 kg (8.1%)	80 %	2
Grain	Strzegom Pszeniczny	0.5 kg (8.1%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.2 kg (3.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 Brettanomyces Bruxellensis Trois Vrai	Ale	Liquid	1000 ml	White labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Winogrona dojrzałe	2000 g	Secondary	14 day(s)
Flavor	Kostki dębowe francuskie średnio opiekane macerowane w czerwonym winie	20 g	Secondary	14 day(s)