

виноградная лоха

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Vienna Malt	1 kg (18.2%)	78 %	7
Grain	Carahell	0.5 kg (9.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.7 %
Boil	Amarillo	10 g	30 min	8.7 %
Boil	Amarillo	10 g	1 min	8.7 %
Dry Hop	Amarillo	60 g	2 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Sok z winogron	14 g	Secondary	14 day(s)
Fining	Whirlfloc	1.25 g	Boil	12 min