

# Zeza

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **10**
- SRM **17**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heritage	1 kg (55.6%)	79 %	6
Grain	Viking Melanoidynowy	0.4 kg (22.2%)	75 %	60
Grain	Karmelowy żytni	0.2 kg (11.1%)	75 %	175
Grain	Weyermann Special W	0.2 kg (11.1%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	First Gold	10 g	15 min	5.6 %
Boil	First Gold	10 g	15 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	70 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Spice	Sumak	15 g	Boil	90 min
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