

# Złote Piaski

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **5.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	14 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	14 %
Aroma (end of boil)	Galena	20 g	5 min	12 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	14 %
Dry Hop	Galena	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Herb	Róża	100 g	Secondary	7 day(s)
Zmrożoną różę odmrozić i zalać wrzątkiem				
Spice	Pieprz cały	10 g	Boil	5 min