

# Darksizon

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **24.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield  | EBC |
|-------|---------------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński              | 1.7 kg (29.1%) | 79 %   | 10  |
| Grain | Żytni / pszeniczny              | 1.7 kg (29.1%) | 85 %   | 8   |
| Grain | Pale Ale IREKS                  | 1.7 kg (29.1%) | 80 %   | 8   |
| Grain | Weyermann<br>Caramunich 3       | 0.15 kg (2.6%) | 76 %   | 150 |
| Grain | Weyermann -<br>Carafa special I | 0.17 kg (2.9%) | 55 %   | 900 |
| Grain | Czekoladowy żytni<br>Weyer      | 0.27 kg (4.6%) | 55 %   | 650 |
| Grain | Special B Malt                  | 0.15 kg (2.6%) | 65.2 % | 315 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 35 g   | 45 min | 8.5 %      |
| Boil    | Hallertau Blanc | 15 g   | 10 min | 8.5 %      |

## Yeasts

| Name                | Type | Form   | Amount  | Laboratory |
|---------------------|------|--------|---------|------------|
| wyeast farmhouse al | Ale  | Liquid | 1000 ml | ---        |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka gorzkiej pomarańczy | 10 g   | Boil    | 3 min |