Leśne licho

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(64.5%)*	82 %	4
Grain	Weyermann Munich	0.5 kg *(10.8%)*	78 %	20
Grain	Weyermann pszeniczny jasny	0.4 kg *(8.6%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(10.8%)*	60 %	3
Grain	Carahell Weyermann	0.25 kg *(5.4%)*	77 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	15 %
Boil	Mosaic	15 g	15 min	15 %
Boil	Strata	20 g	10 min	13.6 %
Dry Hop	Strata	20 g	3 day(s)	15 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

WLP518 - Opshaug Kveik Ale	Ale	Liquid	30 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	3 g	Mash	90 min
Water Agent	Gips piwowarski	4 g	Mash	90 min
Fining	Mech Irlandzki	4 g	Boil	10 min
Flavor	Pędy sosny	445 g	Boil	15 min

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