troche sezon a troche mozgotrzep

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **40.4 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg *(87.7%)*	80.5 %	2
Grain	Briess - Munich Malt 10L	0.7 kg *(6.1%)*	77 %	20
Grain	Briess - Wheat Malt, White	0.7 kg *(6.1%)*	85 %	5
Sugar	Cukier	0 kg	99 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Aroma (end of boil)	citra	40 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wsciekly fermentator	Ale	Liquid	1000 ml	bootlegbiology

Notes

- 22 litry dostana mango na druga fermentacje jakos 3 tygodniowa w domu jakies 3-4 kg mrozonki
  22 litry dostana 50 gram citry na zimno przed rozlewem
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