

# Leśne lichó

- 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |     |        |       |            |
|-------------------------------|-----|--------|-------|------------|
| WLP518 - Opshaug<br>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 |