

# Chmiel Sezonu Weselnego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **79**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (60.6%)	82 %	4
Grain	Pszeniczny	2 kg (30.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	10 g	60 min	12.9 %
Whirlpool	Topaz	50 g	30 min	18 %
Whirlpool	Citra	100 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	0.5 g	Boil	15 min
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