

# Dziwnysaison

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **26**
- SRM **23.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (78.9%)	81 %	4
Grain	Simpsons - Golden Naked Oats	0.75 kg (9.9%)	73 %	20
Grain	Abbey Castle	0.25 kg (3.3%)	80 %	45
Grain	Weyermann Caramunich 3	0.25 kg (3.3%)	76 %	150
Grain	Weyermann Carafa Special	0.35 kg (4.6%)	80 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Simcoe	30 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	200 ml	White Labs