

Hydroksyl

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **32**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **54 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Monachijski | 2 kg (40%) | 80 % | 16 |
| Grain | Wheat, Flaked | 1 kg (20%) | 77 % | 4 |
| Grain | Słód owsiany Chateau | 2 kg (40%) | 61 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Puławski | 15 g | 15 min | 8 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Aroma (end of boil) | Puławski | 15 g | 5 min | 8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Belle Saison | Ale | Dry | 23 g | HGW |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Spice | kolendra | 5 g | Boil | 5 min |
| Flavor | skórka kuraszał | 15 g | Boil | 5 min |
| Fining | mech irlandski | 5 g | Boil | 10 min |
| Water Agent | Kwas fosforowy | 5 g | Mash | 80 min |