

## OSIEM2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (88.2%)	81 %	4
Grain	Monachijski	0.18 kg (5.9%)	80 %	16
Grain	Abbey Castle	0.18 kg (5.9%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	7.4 %
Boil	Magnat	5 g	45 min	13.2 %