

Piwo badawcze

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **4**

Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss --- %
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński viking malt	6 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's