

# Rownonoc

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **3.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilznieński	2.5 kg (50%)	80 %	4
Adjunct	Pszenica niesłodowana	1.7 kg (34%)	75 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Monachijski	0.3 kg (6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	15 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
C2C American Farmhouse Yeast	Ale	Liquid	1100 ml	Omega Yeast Labs