

sajson 2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **5.6**
- Style **Sajson**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **6 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.6 kg (59.1%) | 80.5 % | 4 |
| Grain | Pszeniczny | 1.2 kg (27.3%) | 85 % | 4 |
| Grain | Żytni | 0.4 kg (9.1%) | 85 % | 8 |
| Grain | Caramunich® typ I | 0.2 kg (4.5%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 3.4 % |
| Aroma (end of boil) | Eclipse | 15 g | 5 min | 17.5 % |
| Dry Hop | Eclipse | 35 g | 3 day(s) | 17.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------|
| FM702 prace sezonowe | Ale | Liquid | 1500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 5 g | Mash | --- |