

# Xyz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **11.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (55.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (11.1%)	79 %	22
Grain	Red ale	1 kg (11.1%)	79 %	70
Grain	Cookie	2 kg (22.2%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	20 g	46 min	12 %
Boil	Pacific Gem	20 g	45 min	15.3 %
Aroma (end of boil)	Fusion UK	40 g	10 min	4.57 %
Aroma (end of boil)	Pacific Gem	10 g	10 min	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale t-58	Ale	Dry	11 g	---