

Letniak

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **18**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **40.4 liter(s)** of **76C** water or to achieve **57.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Płatki żytnie | 0.5 kg (5.9%) | 1 % | 4 |
| Grain | Viking Wheat Malt | 3 kg (35.3%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 3 kg (35.3%) | 79 % | 7 |
| Grain | Pale Ale | 1 kg (11.8%) | 80 % | 4.5 |
| Grain | Monachijski | 1 kg (11.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Mistral | 50 g | 20 min | 5.5 % |
| Boil | Strisselspalt | 50 g | 20 min | 2.4 % |
| Aroma (end of boil) | Mistral | 50 g | 5 min | 5.5 % |
| Aroma (end of boil) | Strisselspalt | 50 g | 5 min | 2.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Other | Płatki żytnie | 500 g | Mash | 60 min |
| Spice | Skórki słodkiej pomarańczy | 40 g | Boil | 15 min |

Notes

- płatki żytnie kleikowanie
mash-out do 76-78°C
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