

Letniak

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **6**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **74C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Weyermann - Acidulated Malt	0.5 kg (10%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Whirlpool	Citra	25 g	40 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	200 ml	Fermentum Mobile