

# Omega Rose Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **40.5 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (77.8%)	79 %	4
Grain	Strzegom Monachijski typ II	1 kg (11.1%)	79 %	22
Grain	Strzegom pszeniczny	0.5 kg (5.6%)	79 %	6
Grain	Melanoiden Malt	0.5 kg (5.6%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	7.3 %
Boil	Perle	10 g	60 min	7 %
Aroma (end of boil)	Perle	40 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Hot Head	Ale	Liquid	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dzikiej róży	25 g	Boil	5 min

Fining	Whirlfloc	2.5 g	Boil	10 min
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