

## Piwo Bambra #2

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **34**
- SRM **5.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (33.3%)	82 %	4
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Viking Munich Malt	1 kg (13.3%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	7 %
Boil	Puławski	30 g	10 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Slant	50 ml	Fermentis