

# Rumiankowy sezon

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **14**
- SRM **6.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (78.1%)	82 %	4
Grain	Viking Vienna Malt	1 kg (15.6%)	79 %	7
Sugar	Candi Sugar, Amber	0.3 kg (4.7%)	78.3 %	148
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Aroma (end of boil)	Styrian Golding	15 g	5 min	3.6 %
Boil	Fuggles	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Herb	Rumianek	15 g	Boil	5 min
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