

## Rumiankowy sezon

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- 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 %      |
| Boil                | Fuggles         | 15 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Fuggles         | 15 g   | 5 min  | 4.5 %      |
| Boil                | Styrian Golding | 15 g   | 15 min | 3.6 %      |

### Yeasts

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

### Extras

| Type | Name     | Amount | Use for | Time  |
|------|----------|--------|---------|-------|
| Herb | Rumianek | 10 g   | Boil    | 5 min |