

Rye Hibiskus Slava Saison

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **3.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (74.1%) | 81 % | 4 |
| Grain | Briess - Rye Malt | 0.7 kg (17.3%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.35 kg (8.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | epic | 20 g | 15 min | 3.7 % |
| Boil | Styrian Golding | 30 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| SaFale BE-134 | Ale | Dry | 7 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Herb | hibiskus | 200 g | Boil | 20 min |
| Other | skórka pomarańczy | 20 g | Boil | 20 min |
| Spice | kolendra | 20 g | Boil | 5 min |