

Sezon burz

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (85.7%)	80 %	4
Grain	Płatki pszeniczne	0.25 kg (7.1%)	85 %	3
Grain	Viking melanoidynowy	0.25 kg (7.1%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	30 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Flanders Ale	Ale	Liquid	10 ml	White Labs