

# Szajza

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **24.5**
- 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 **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5.88 kg (92.5%)	79 %	10
Grain	Strzegom Barwiący	0.12 kg (1.9%)	68 %	1300
Grain	Carafa II	0.12 kg (1.9%)	70 %	812
Grain	Special B Malt	0.12 kg (1.9%)	65.2 %	315
Grain	Jęczmień palony	0.12 kg (1.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp 590	Ale	Liquid	5.64 ml	whitelabs