

Szczęście

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **12.3**
- 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.6 kg (72%)	81 %	6
Grain	Simpsons - Crystal Extra Dark	0.4 kg (8%)	74 %	315
Grain	Rye, Flaked	1 kg (20%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	15 min	11 %
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew t-58	Ale	Dry	17 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Rodzynki	500 g	Primary	5 day(s)

Fining	Irish Moss	3 g	Boil	15 min
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