

Szczenie

- 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 |
|--------|------------|-----|------|--------|