

# Wakacje na wsi

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1 kg (25%) | 81 %  | 6   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Galaxy | 5 g    | 60 min   | 15 %       |
| Boil    | Mosaic | 10 g   | 30 min   | 10 %       |
| Boil    | Mosaic | 10 g   | 10 min   | 10 %       |
| Boil    | Galaxy | 10 g   | 10 min   | 15 %       |
| Boil    | Galaxy | 15 g   | 0 min    | 15 %       |
| Dry Hop | Galaxy | 20 g   | 3 day(s) | 15 %       |
| Dry Hop | Mosaic | 20 g   | 3 day(s) | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 800 ml | Fermentum Mobile |