

Wilczy saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **75C**
- Keep mash **2 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.675 kg (87.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.375 kg (12.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	9.5 g	60 min	11.8 %
Aroma (end of boil)	Nelson Sauvín	15.5 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	Aframón madagaskarski	2 g	Boil	10 min

Spice	Trawa cytrynowa	12.5 g	Boil	5 min
-------	-----------------	--------	------	-------