

# Wiosenny DOK

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **5.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (15.6%)	85 %	4
Grain	Caramel/Crystal Malt - 40L	0.4 kg (12.5%)	74 %	79
Grain	Płatki owsiane	0.3 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	50 min	10.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	---
pokolenie 1				

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min