

Wir pomyslnosci

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **7.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.7 kg (55.2%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (14.9%) | 78 % | 18 |
| Grain | Acid Malt | 0.1 kg (1.5%) | 58.7 % | 6 |
| Grain | Karmelowy 50 | 1.3 kg (19.4%) | 75 % | 50 |
| Grain | Płatki owsiane | 0.6 kg (9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.8 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13.2 % |
| Aroma (end of boil) | Herkules | 15 g | 5 min | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 20 min |