

# WSCHÓD SŁOŃCA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **19**
- SRM **2.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.7 kg (48.6%)	80.5 %	4
Grain	Rye, Flaked	1 kg (28.6%)	78.3 %	4
Grain	Weyermann pszeniczny jasny	0.4 kg (11.4%)	80 %	6
Grain	Płatki owsiane	0.4 kg (11.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	20 min	10 %
Aroma (end of boil)	Marynka	20 g	1 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytryny	10 g	Boil	5 min

### Notes

- za mocna goryczka, skórka cytryny powoduje mocne przegazowanie  
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