

Złote Piaski

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 10 g | 60 min | 14 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 5 min | 14 % |
| Aroma (end of boil) | Galena | 20 g | 5 min | 12 % |
| Dry Hop | Enigma (AUS) | 20 g | 7 day(s) | 14 % |
| Dry Hop | Galena | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--|-------------|-------|-----------|----------|
| Herb | Różą | 100 g | Secondary | 7 day(s) |
| Zmrożoną różę odmrozić i zalać wrzątkiem | | | | |
| Spice | Pieprz cały | 10 g | Boil | 5 min |