

Żniwiarz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (69%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (17.2%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (8.6%)	77 %	4
Grain	Weyermann - Carapils	0.1 kg (1.7%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Grain	Carahell	0.1 kg (1.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.8 %
Aroma (end of boil)	Citra	20 g	10 min	7 %
Whirlpool	Citra	30 g	0 min	7 %
Dry Hop	Celeia	25 g	3 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	10 g	Danstar