

Zsyp

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **6.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.4 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 **19 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 **12.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.15 kg (76.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.37 kg (6.8%) | 85 % | 4 |
| Grain | Abbey Castle | 0.6 kg (11.1%) | 80 % | 45 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 13.2 % |
| Aroma (end of boil) | Huell Melon | 30 g | 0 min | 6.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | curacao | 40 g | Boil | 5 min |