Sezon na torf

- Gravity **18.7 BLG**
- ABV **---**
- IBU **77**
- SRM **---**
- Style **Saison**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	jęczmienny wędzony dymem z torfu	2.7 kg *(70.7%)*	--- %	---
Grain	słód przeniczny	0.5 kg *(13.1%)*	--- %	---
Sugar	cukier	0.5 kg *(13.1%)*	--- %	---
Grain	caraaroma	0.12 kg *(3.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	65 min	11 %
Boil	Marynka	25 g	20 min	8 %
Aroma (end of boil)	Marynka	5 g	10 min	8 %
Boil	dziki chmiel	200 g	40 min	2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Flavor	gruszka	100 g	Boil	20 min