

# Cienki jak obrona Eben - Emael

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **14**
- SRM **3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (73.7%)	75 %	4
Grain	Chit Malt	0.5 kg (13.2%)	50 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (13.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	80 ml	White Labs

## Notes

- Woda  
Ca 110  
Mg 15  
Na 70  
Cl 130  
SO4 192

HC03 240

Whirflock

Pszenica to niesłodowana pszenica

Fermentacja

Drożdże zadane w 20 st.

21-22 - 2 dni

25 - 14 dni

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