

Leśne licho

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.6**
- 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 **26.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (64.5%) | 82 % | 4 |
| Grain | Weyermann Munich | 0.5 kg (10.8%) | 78 % | 20 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (8.6%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (10.8%) | 60 % | 3 |
| Grain | Carahell Weyermann | 0.25 kg (5.4%) | 77 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 15 g | 30 min | 15 % |
| Boil | Mosaic | 15 g | 15 min | 15 % |
| Boil | Strata | 20 g | 10 min | 13.6 % |
| Dry Hop | Strata | 20 g | 3 day(s) | 15 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-----|--------|-------|------------|
| WLP518 - Opshaug Kveik Ale | Ale | Liquid | 30 ml | White Labs |
|-------------------------------|-----|--------|-------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 3 g | Mash | 90 min |
| Water Agent | Gips piwowarski | 4 g | Mash | 90 min |
| Fining | Mech Irlandzki | 4 g | Boil | 10 min |
| Flavor | Pędy sosny | 445 g | Boil | 15 min |