

## Luk - Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **10.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilzneński        | 3.6 kg (61%)   | 80 %  | 4   |
| Grain | Viking Pszeniczny        | 0.8 kg (13.6%) | 82 %  | 5   |
| Grain | Viking Monachijski Jasny | 1 kg (16.9%)   | 78 %  | 16  |
| Grain | Viking Karmelowy 50      | 0.2 kg (3.4%)  | 75 %  | 50  |
| Grain | Viking Karmelowy 300     | 0.3 kg (5.1%)  | 73 %  | 300 |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 20 g   | 60 min   | 10.5 %     |
| Boil    | Lubelski | 15 g   | 20 min   | 3.8 %      |
| Boil    | Lubelski | 5 g    | 10 min   | 3.6 %      |
| Dry Hop | Citra    | 5 g    | 7 day(s) | 14.2 %     |

### Yeasts

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

|                                       |     |     |      |         |
|---------------------------------------|-----|-----|------|---------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 10 g | Gozdawa |
|---------------------------------------|-----|-----|------|---------|

### Extras

| Type   | Name       | Amount | Use for   | Time     |
|--------|------------|--------|-----------|----------|
| Fining | Irish Moss | 5 g    | Boil      | 10 min   |
| Spice  | Curacao    | 20 g   | Boil      | 10 min   |
| Spice  | Curacao    | 10 g   | Secondary | 7 day(s) |