

# Mały Książę

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- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **20**
- SRM **2.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	1.8 kg (75%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (25%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	16 g	60 min	5.1 %
Boil	Fuggles	12 g	10 min	4.5 %
Whirlpool	East Kent Goldings	15 g	20 min	5.1 %
Whirlpool	Fuggles	15 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Melange Sour Blend	Ale	Liquid	1000 ml	---

## Notes

- Przepis na podstawie Le Petit Prince z Jester King  
*Jun 9, 2019, 12:26 AM*