

# Rownonoc

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **3.8**
- 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 **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount       | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain   | Soufflet Pilznieński  | 2.5 kg (50%) | 80 %  | 4   |
| Adjunct | Pszenica niestodowana | 1.7 kg (34%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.5 kg (10%) | 85 %  | 3   |
| Grain   | Monachijski           | 0.3 kg (6%)  | 80 %  | 16  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum PL | 15 g   | 60 min | 12.9 %     |

## Yeasts

| Name                         | Type | Form   | Amount  | Laboratory       |
|------------------------------|------|--------|---------|------------------|
| C2C American Farmhouse Yeast | Ale  | Liquid | 1100 ml | Omega Yeast Labs |