

# Rye Hibiskus Slava Saison

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **3.4**
- 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 **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (74.1%)	81 %	4
Grain	Briess - Rye Malt	0.7 kg (17.3%)	80 %	7
Grain	Płatki owsiane	0.35 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	epic	20 g	15 min	3.7 %
Boil	Styrian Golding	30 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SaFale BE-134	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	hibiskus	200 g	Boil	20 min
Other	skórka pomarańczy	20 g	Boil	20 min
Spice	kolendra	20 g	Boil	5 min