

Saidon

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **62 C**, Time **30 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (61.2%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (20.4%) | 79 % | 10 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |
| Grain | Carahell | 0.1 kg (2%) | 77 % | 26 |
| Grain | Caraaroma | 0.1 kg (2%) | 78 % | 400 |
| Grain | Płatki pszeniczne | 0.6 kg (12.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | iunga | 11 g | 60 min | 11 % |
| Boil | Simcoe | 33 g | 1 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1500 ml | Fermentum Mobile |