

# Saison

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **5**

## 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 **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.15 kg (55.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (17.7%)	81 %	6
Sugar	Cukier brązowy	0.5 kg (8.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Sybilla	27 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-48	Ale	Dry	11.5 g	---

## Notes

- refermentacja 6 g cukru  
*Jun 16, 2017, 4:03 PM*