

# Ze żniw na zabawę/Rosomak na żniwach (weselne)

- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **5.5**
- 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 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (85.1%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.5 kg (10.6%) | 81 %  | 6   |
| Grain | Abbey Castle        | 0.2 kg (4.3%)  | 80 %  | 45  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 11 %       |
| Boil    | lunga | 15 g   | 10 min | 11 %       |
| Boil    | lunga | 15 g   | 0 min  | 11 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Flavor | Hibiskus        | 100 g  | Boil    | 10 min |
| Flavor | Juniper Berries | 25 g   | Boil    | 10 min |