

#5 Si bon

- Gravity **11 BLG**
- ABV ---
- IBU **23**
- SRM **11.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (54%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (16%)	79 %	10
Grain	Pszeniczny	0.7 kg (14%)	85 %	4
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	zakwaszający	0.1 kg (2%)	--- %	---
Sugar	glukoza	0.3 kg (6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	65 min	12 %
Boil	Citra	5 g	15 min	12 %
Boil	Mandarina Bavaria	10 g	30 min	10 %
Dry Hop	East Kent Goldings	10 g	10 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	mięta	20 g	Secondary	5 day(s)