

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **7.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (78.5%)	81 %	4
Grain	Żytni	0.4 kg (16.5%)	85 %	8
Grain	Abbey Malt Weyermann	0.12 kg (5%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp648	Ale	Liquid	1000 ml	White Labs

Notes

- miód tymiankowy na fermentację
Jan 2, 2018, 7:58 PM