

Chłoporobotnik

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **6.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (57.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.2 kg (17.1%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (14.3%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.3 kg (4.3%) | 73 % | 90 |
| Sugar | glukoza | 0.5 kg (7.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 50 g | 60 min | 3.6 % |
| Boil | Citra | 50 g | 7 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1200 ml | Fermentum Mobile |

starter 1,2l wody + 140g ekstrakt jasny 40-50h.

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------|------|------|-------|
| Spice | skórka pomarańczy | 15 g | Boil | 7 min |
| Spice | skórka cytryny | 10 g | Boil | 7 min |