

# Chmiel Sezonu Weselnego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **79**
- SRM **3.7**
- 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 **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 4 kg (60.6%)  | 82 %  | 4   |
| Grain | Pszeniczny           | 2 kg (30.3%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (6.1%) | 85 %  | 3   |
| Grain | Weyermann - Carapils | 0.2 kg (3%)   | 78 %  | 4   |

## Hops

| Use for   | Name      | Amount | Time   | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil      | Magnum PL | 10 g   | 60 min | 12.9 %     |
| Whirlpool | Topaz     | 50 g   | 30 min | 18 %       |
| Whirlpool | Citra     | 100 g  | 30 min | 12 %       |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 11 g   | Danstar    |

## Extras

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

|        |           |       |      |        |
|--------|-----------|-------|------|--------|
| Fining | Whirlfloc | 0.5 g | Boil | 15 min |
|--------|-----------|-------|------|--------|