

# Naborzeństwo majowe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **3.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.3 kg (89.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	7 %
Aroma (end of boil)	Nelson Sauvin	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	aframon ziarna	4 g	Boil	10 min
Herb	werbena	20 g	Boil	5 min