

# Ordinary bitter lukrecjowe

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **5.7**
- 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 **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.15 kg (3.1%)	75 %	150
Grain	Karmelowy Czerwony	0.25 kg (5.1%)	75 %	59
Grain	Pszeniczny	1.5 kg (30.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	50 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki bukowe	50 g	Secondary	14 day(s)

Flavor	korzeń lukrecji	40 g	Boil	30 min
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