

# Przedplon

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (76.9%)	81 %	5
Grain	Weyermann - Light Munich Malt	1 kg (19.2%)	82 %	14
Grain	Strzegom Monachijski typ II	0.2 kg (3.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	8.5 %
Boil	Lublin (Lubelski)	30 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	35 ml	White Labs