

# RRRRRRRRRRR SEZA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (8%)	79 %	10
Grain	Pszeniczny	0.5 kg (8%)	85 %	4
Grain	Biscuit Malt	0.25 kg (4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
yeast bay saison blend II	Ale	Slant	150 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	1000 g	Secondary	7 day(s)
Flavor	Laktoza	250 g	Boil	15 min