

# Saidon

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **62 C**, Time **30 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (61.2%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20.4%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Grain	Carahell	0.1 kg (2%)	77 %	26
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Płatki pszeniczne	0.6 kg (12.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	11 g	60 min	11 %
Boil	Simcoe	33 g	1 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1500 ml	Fermentum Mobile