

## SAISON 15.5 blg MARYNKA/EKG z miodem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **7.1**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **62 C**, Time **600 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **600 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type    | Name                        | Amount        | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain   | Viking Pilsner malt         | 3 kg (36.6%)  | 82 %  | 4   |
| Grain   | Viking Pale Ale malt        | 2 kg (24.4%)  | 80 %  | 5   |
| Grain   | Viking Munich Malt          | 0.5 kg (6.1%) | 78 %  | 18  |
| Grain   | Viking Vienna Malt          | 0.5 kg (6.1%) | 79 %  | 7   |
| Grain   | Viking Wheat Malt           | 0.5 kg (6.1%) | 83 %  | 5   |
| Grain   | Słód owsiany Fawcett        | 0.5 kg (6.1%) | 61 %  | 5   |
| Grain   | Rye Malt                    | 0.3 kg (3.7%) | 63 %  | 10  |
| Grain   | Weyermann - Acidulated Malt | 0.1 kg (1.2%) | 80 %  | 6   |
| Adjunct | Miód Wielokwiatowy          | 0.8 kg (9.8%) | 70 %  | 30  |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka PL         | 34 g   | 60 min | 7.6 %      |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 10 min | 5.1 %      |
| Whirlpool           | East Kent Goldings | 20 g   | 40 min | 5.1 %      |

## Yeasts

| Name                          | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| Danstar - Belle Saison x3 op. | Ale  | Dry  | 33 g   | Danstar    |

## Extras

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Flavor | skórka gorzkiej pomarańczy curacao | 5 g    | Boil    | 15 min |
| Flavor | skórka słodkiej pomarańczy         | 5 g    | Boil    | 15 min |