

## Saison Warka nr 8

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- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **8.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilzneński	3 kg (66.7%)	81 %	4
Grain	Weyermann Monachijski	1 kg (22.2%)	80 %	16
Grain	Weyermann - Acidulated Malt	0.25 kg (5.6%)	80 %	6
Grain	Weyermann - Carawheat	0.25 kg (5.6%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	5 min	3.6 %
Boil	lunga	20 g	40 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
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Spice	skórka gorzkiej pomarańczy	20 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	15 min