

# Seza ajpa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **107**
- SRM **4.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (66.7%)	81 %	4
Grain	Pszeniczny	1 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Nelson Sauvignon	30 g	5 min	11 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Dry Hop	Nelson Sauvignon	60 g	5 day(s)	11 %