

# #Skarga KWK Centrum

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **7.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.06 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (63.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (12.2%)	79 %	16
Grain	Pszeniczny	0.8 kg (16.3%)	85 %	4
Grain	Carahell	0.15 kg (3.1%)	77 %	26
Grain	Caraamber	0.1 kg (2%)	75 %	59
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Zakwaszający	0.05 kg (1%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
-----------------------------	-----	-----	--------	-----------

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min