

SubZero

- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **6.5**
- 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 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (42.6%)	81 %	4
Grain	Monachijski	1.7 kg (36.2%)	80 %	16
Sugar	Briess - 6 Row Brewers Malt	1 kg (21.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's