

WSCHÓD SŁOŃCA 2

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **14**
- SRM **4.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|--------|-----|
| Grain | Monachijski | 1.2 kg (44.4%) | 80 % | 16 |
| Grain | Żytni | 1 kg (37%) | 85 % | 8 |
| Grain | Rye, Flaked | 0.5 kg (18.5%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 1 min | 10 % |
| Whirlpool | Sorachi Ace | 20 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|-------|
| Spice | skórka cytrynowa | 10 g | Boil | 5 min |