

# Żniwa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **5.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (59.6%)	80 %	4
Grain	Monachijski	0.7 kg (14.9%)	80 %	16
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Strzegom Bursztynowy	0.3 kg (6.4%)	70 %	49
Sugar	Candi Sugar, Clear	0.4 kg (8.5%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	20 g	60 min	3.9 %
Boil	Strisselspalt	15 g	15 min	4 %
Boil	Strisselspalt	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Skórki pomarańczy	20 g	Boil	10 min
Flavor	Cukier kandyzowany	400 g	Boil	5 min