

# Zsyp

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **6.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.15 kg (76.6%)	80 %	5
Grain	Pszeniczny	0.37 kg (6.8%)	85 %	4
Grain	Abbey Castle	0.6 kg (11.1%)	80 %	45
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.2 %
Aroma (end of boil)	Huell Melon	30 g	0 min	6.2 %

## 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	40 g	Boil	5 min