

Cztery zboża

- Gravity **17.1 BLG**
- ABV ---
- IBU **34**
- SRM **8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	Weyermann pszeniczny ciemny	1 kg (16.7%)	80 %	18
Grain	Rye Malt	1 kg (16.7%)	63 %	10
Grain	Weyermann - Vienna Malt	1 kg (16.7%)	81 %	8
Grain	Oats, Flaked	1 kg (16.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8 %
Whirlpool	Amarillo	15 g	60 min	8.9 %
Whirlpool	Centennial	15 g	60 min	8.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	3 %
Boil	Kent Goldings	5 g	30 min	5.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Gozdawa U.S West Coast	Ale	Dry	10 g	Gozdawa