

Dagobah System

- Gravity **13.6 BLG**
- ABV ---
- IBU **20**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 2 kg (27%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 2.7 kg (36.5%) | 79 % | 10 |
| Grain | Pszeniczny | 1.5 kg (20.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (8.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (8.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|---------------|
| Brett Saison Blend | Ale | Slant | 150 ml | The Yeast Bay |