

Darksizon

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **24.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.7 kg (29.1%)	79 %	10
Grain	Żytni / pszeniczny	1.7 kg (29.1%)	85 %	8
Grain	Pale Ale IREKS	1.7 kg (29.1%)	80 %	8
Grain	Weyermann Caramunich 3	0.15 kg (2.6%)	76 %	150
Grain	Weyermann - Carafa special I	0.17 kg (2.9%)	55 %	900
Grain	Czekoladowy żytni Weyer	0.27 kg (4.6%)	55 %	650
Grain	Special B Malt	0.15 kg (2.6%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	35 g	45 min	8.5 %
Boil	Hallertau Blanc	15 g	10 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast farmhouse al	Ale	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka gorzkiej pomarańczy	10 g	Boil	3 min