

Hydroksyl

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **32**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **54 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (40%)	80 %	16
Grain	Wheat, Flaked	1 kg (20%)	77 %	4
Grain	Słód owsiany Chateau	2 kg (40%)	61 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Puławski	15 g	15 min	8 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Puławski	15 g	5 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Belle Saison	Ale	Dry	23 g	HGW

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	5 min
Flavor	skórka kuraszał	15 g	Boil	5 min
Fining	mech irlandski	5 g	Boil	10 min
Water Agent	Kwas fosforowy	5 g	Mash	80 min