

Luk - Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **10.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	3.6 kg (61%)	80 %	4
Grain	Viking Pszeniczny	0.8 kg (13.6%)	82 %	5
Grain	Viking Monachijski Jasny	1 kg (16.9%)	78 %	16
Grain	Viking Karmelowy 50	0.2 kg (3.4%)	75 %	50
Grain	Viking Karmelowy 300	0.3 kg (5.1%)	73 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	Lubelski	15 g	20 min	3.8 %
Boil	Lubelski	5 g	10 min	3.6 %
Dry Hop	Citra	5 g	7 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Spice	Curacao	10 g	Secondary	7 day(s)