

Poszukiwacze zaginionej warki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Castle Malting	3 kg (60.6%)	78 %	3.5
Grain	Weyermann pszeniczny jasny	1 kg (20.2%)	80 %	6
Grain	Weyermann - Carapils	0.25 kg (5.1%)	78 %	4
Grain	Weyermann - Carared	0.25 kg (5.1%)	75 %	45
Grain	Carahell	0.25 kg (5.1%)	77 %	26
Grain	Płatki owsiane	0.2 kg (4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	12 g	40 min	15.5 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %
Dry Hop	Azacca	15 g	3 day(s)	14 %
Dry Hop	Lublin (Lubelski)	65 g	3 day(s)	4 %

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 - US West Coast	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka Mandarynki świeża	5 g	Boil	5 min
Fining	Mech Irlandzki	5 g	Boil	10 min