

sławek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **9.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.51 kg (58.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.04 kg (17.2%) | 79 % | 10 |
| Grain | Pszeniczny | 0.91 kg (15.1%) | 85 % | 4 |
| Grain | Carahell | 0.26 kg (4.3%) | 77 % | 26 |
| Grain | Caraaroma | 0.26 kg (4.3%) | 78 % | 400 |
| Grain | zakwaszający | 0.07 kg (1.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 39 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 26 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 13 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|----------|------------|
| Wyeast 3724 | Ale | Liquid | 81.25 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Spice | Curacao | 26 g | Boil | 15 min |
| Flavor | glukoza | 390 g | Boil | 0 min |