

# 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