

# Szajza

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **24.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount          | Yield  | EBC  |
|-------|--------------------|-----------------|--------|------|
| Grain | Strzegom Wiedeński | 5.88 kg (92.5%) | 79 %   | 10   |
| Grain | Strzegom Barwiący  | 0.12 kg (1.9%)  | 68 %   | 1300 |
| Grain | Carafa II          | 0.12 kg (1.9%)  | 70 %   | 812  |
| Grain | Special B Malt     | 0.12 kg (1.9%)  | 65.2 % | 315  |
| Grain | Jęczmień palony    | 0.12 kg (1.9%)  | 55 %   | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 40 g   | 60 min | 6.7 %      |

## Yeasts

| Name    | Type | Form   | Amount  | Laboratory |
|---------|------|--------|---------|------------|
| wlp 590 | Ale  | Liquid | 5.64 ml | whitelabs  |