

# Wakacje na wsi

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Galaxy	15 g	0 min	15 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	800 ml	Fermentum Mobile