

Kwach #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Pszeniczny	0.6 kg (15%)	85 %	4
Grain	Monachijski	0.4 kg (10%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	10 g	12 min	7.8 %
Boil	Motueka	11 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP Melange	Ale	Liquid	100 ml	WLP

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski i chlorek wapnia po 2g.	4 g	Mash	90 min
Fining	whirflock	0.25 g	Boil	5 min

Notes

- Dużo osadu białkowego w fermentorze, 15 bkg brzezka nastawna- około 13 litrów (nie wiem dokładnie ponieważ na szklanym słoju nie ma miarek). Niby do 24 stopni schłodziłem. Muszę wymienić termometr.
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