

## Poszukiwacze zaginionej warki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilsen Castle Malting         | 3 kg (60.6%)   | 78 %  | 3.5 |
| Grain | Weyermann<br>pszeniczny jasny | 1 kg (20.2%)   | 80 %  | 6   |
| Grain | Weyermann -<br>Carapils       | 0.25 kg (5.1%) | 78 %  | 4   |
| Grain | Weyermann -<br>Carared        | 0.25 kg (5.1%) | 75 %  | 45  |
| Grain | Carahell                      | 0.25 kg (5.1%) | 77 %  | 26  |
| Grain | Płatki owsiane                | 0.2 kg (4%)    | 60 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Warrior           | 12 g   | 40 min   | 15.5 %     |
| Boil                | Lublin (Lubelski) | 20 g   | 20 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min    | 4 %        |
| Dry Hop             | Azacca            | 15 g   | 3 day(s) | 14 %       |
| Dry Hop             | Lublin (Lubelski) | 65 g   | 3 day(s) | 4 %        |

### Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa - US West Coast | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type   | Name                     | Amount | Use for | Time   |
|--------|--------------------------|--------|---------|--------|
| Spice  | Skórka Mandarynki świeża | 5 g    | Boil    | 5 min  |
| Fining | Mech Irlandzki           | 5 g    | Boil    | 10 min |