

25B. SAISON L'Esprit de Blaugies

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **liter(s)** of **C** water or to achieve **22.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (66.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1.4 kg (33.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 28 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 28 g | 30 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 44 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Fermentis BE-134 | Ale | Dry | 14 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaSO4 | 2 g | Boil | 90 min |
| Water Agent | CaCl2 | 2 g | Boil | 90 min |

Notes

- 22 C 2 - 3 dni
26 C 5 - 7 dni
2 C 14 dni
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