

#8 Belgijski chmielak

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.35 kg (52.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (27.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.35 kg (13.7%)	81 %	6
Sugar	Cukier	0.15 kg (5.9%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Amarillo	5 g	10 min	9.5 %
Boil	Citra	5 g	10 min	12 %
Whirlpool	Amarillo	3 g	10 min	9.5 %
Whirlpool	Citra	12 g	10 min	12 %
Whirlpool	Mosaic	7 g	10 min	10 %
Dry Hop	Mosaic	13 g	4 day(s)	10 %
Dry Hop	Citra	13 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min
Flavor	Cukier	150 g	Mash	0 min
Water Agent	Gips piwowarski	4 g	Mash	0 min
Fining	Mech irlandzki	4 g	Boil	0 min

Notes

- Mech dodany na whirlpool
Wyszło 12.5 blg
Mar 7, 2018, 8:28 PM