

Born To Relax

- Gravity **12.9 BLG**
- ABV ---
- IBU **44**
- SRM **12.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (57.4%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (17%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.7 kg (14.9%)	80 %	6
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299
Grain	Zakwaszający	0.1 kg (2.1%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	20 g	Boil	20 min
Other	Glukoza	300 g	Boil	5 min
Fining	Mech irlandzki	5 g	Boil	15 min
Spice	Skórka pomarańczowa	75 g	Secondary	5 day(s)

Notes

- Po 12 dniach 8,5 BLG
 Po 17 dniach 6 BLG
 Po 20 dniach 3,5 BLG
 Po 22 dniach 2 BLG
 Po 5 dniach cichej ze skorka przelane do nowego fermentora
 6 dnia dodane 5g zelatyny i na 3 dni do lodowki
Jun 15, 2016, 4:16 PM
- 135g glukozy do refermantacji na 17,5 l
Jun 27, 2016, 9:07 PM