

DARK SOUR SAISON

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **10**
- SRM **18.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (62.5%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (7.8%)	78 %	18
Grain	Viking Pale Ale malt	0.5 kg (7.8%)	80 %	5
Grain	Viking Wheat Malt	0.3 kg (4.7%)	83 %	5
Grain	Platki owsiane	0.75 kg (11.7%)	85 %	3
Grain	Carafa III	0.25 kg (3.9%)	70 %	1034
Grain	Viking Red Ale malt	0.1 kg (1.6%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3726 Farmhouse Ale	Ale	Liquid	150 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min

Notes

- 3 g bakterii lallemand sour pitch na 48h (kettle sour)
Na cicha 1.2 kg czarnej pozeczki i 1.5 kg wisni.
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