

Hoppy Earl Gray Saison

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **11.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (61.2%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10.2%) | 75 % | 30 |
| Grain | Aroma CastleMalting | 0.5 kg (10.2%) | 78 % | 100 |
| Grain | Wheat, Flaked | 0.4 kg (8.2%) | 77 % | 4 |
| Grain | Pszeniczny | 0.25 kg (5.1%) | 85 % | 4 |
| Sugar | Cukier | 0.25 kg (5.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Boil | Iunga | 20 g | 60 min | 11 % |
| Whirlpool | Kezбек | 20 g | 0 min | 4.6 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Mandarina Bavaria | 30 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------------|--------|---------|--------|
| Water Agent | Gips | 10 g | Mash | 60 min |
| Flavor | Skórka z pomarańczy bergamotki | 40 g | Boil | 10 min |

Notes

- Fermentacja w min. 25 stopniach.

Piwo z przeznaczeniem na Kuźnie Piwowarów 2016 i ślub brata.
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