

# Imperial Saison - wystódziny

- Gravity **11.2 BLG**
- ABV ---
- IBU **23**
- SRM **34**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **20 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	7 kg (73.7%)	80 %	3
Grain	Colorado Honig	1 kg (10.5%)	75 %	6
Grain	Rye, Flaked	0.4 kg (4.2%)	78.3 %	4
Grain	Castlemalting - Cara Clair	0.25 kg (2.6%)	78 %	4
Grain	Abbey Castle	0.25 kg (2.6%)	80 %	45
Grain	Vienna Malt	0.2 kg (2.1%)	78 %	8
Grain	Acid Malt	0.1 kg (1.1%)	58.7 %	6
Grain	Carafa Special Typ II	0.3 kg (3.2%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Simcoe	10 g	0 min	13.2 %
Boil	Centennial	10 g	0 min	9.4 %
Boil	lunga	15 g	0 min	11 %
Whirlpool	Simcoe	10 g	20 min	13.2 %
Whirlpool	Centennial	10 g	20 min	9.4 %

Whirlpool	lunga	15 g	20 min	11 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	50 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	7 g	Boil	10 min
Water Agent	Gips	4 g	Mash	60 min
Flavor	Kandyzowana skórka cytryny	20 g	Boil	5 min
Flavor	Kandyzowana skórka pomarańczy	10 g	Boil	5 min

### Notes

- Carafa dodawana w postaci cold brew w proporcjach 300g na 1l wody, trzymane 12 godzin w lodówce.  
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