

Mały Książę

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **20**
- SRM **2.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **70 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilsneński | 1.8 kg (75%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.6 kg (25%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 16 g | 60 min | 5.1 % |
| Boil | Fuggles | 12 g | 10 min | 4.5 % |
| Whirlpool | East Kent Goldings | 15 g | 20 min | 5.1 % |
| Whirlpool | Fuggles | 15 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|---------|------------|
| Melange Sour Blend | Ale | Liquid | 1000 ml | --- |

Notes

- Przepis na podstawie Le Petit Prince z Jester King
Jun 9, 2019, 12:26 AM