

saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (81.1%) | 80.5 % | 2 |
| Grain | Briess - Munich Malt 10L | 0.4 kg (5.4%) | 77 % | 20 |
| Grain | Briess - Wheat Malt, White | 0.4 kg (5.4%) | 85 % | 5 |
| Sugar | Candi Sugar, Clear | 0.6 kg (8.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Hallertau | 22 g | 15 min | 4.5 % |

Notes

- na goryczke moze magnum dam do 25 ibu
Aug 19, 2018, 8:20 PM