

Saison 2022

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (82.4%)	82 %	4
Grain	Viking Vienna Malt	0.4 kg (11.8%)	79 %	7
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	30 min	6.3 %
Boil	East Kent Goldings	5 g	10 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3726 Farmhouse Ale	Ale	Liquid	100 ml	Wyeast Labs

Notes

- woda RO kranówka
4ml kwasu mlekowego do warzenia
2ml kwasu mlekowego do wyśładzania
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