

saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Słód pilzneński klepiskowy bruntal | 4 kg (55.2%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (20.7%) | 80 % | 5 |
| Grain | Castle malting wheat blanc | 1.5 kg (20.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Tradition | 50 g | 60 min | 6 % |
| Boil | East Kent Goldings | 25 g | 25 min | 4.5 % |
| Boil | East Kent Goldings | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 160 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|---------|-------|
| Spice | SKÓRKA POMARAŃCZY | 32 g | Boil | 5 min |

Notes

- FERMENTACJA 25C
Dec 12, 2019, 1:38 PM