

saïson czy cuś

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.9**
- Style **Saïson**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński VM d | 3 kg (50.8%) | 81 % | 4 |
| Grain | wiedeński VM d | 1.5 kg (25.4%) | 79 % | 7 |
| Grain | Pszeniczny wedzony VM d | 0.7 kg (11.9%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II d | 0.7 kg (11.9%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Perle | 20 g | 65 min | 7.1 % |
| Aroma (end of boil) | Sybilla | 20 g | 25 min | 6.3 % |
| Aroma (end of boil) | Sybilla | 10 g | 5 min | 6.3 % |
| Mash | Sybilla | 10 g | 35 min | 6.3 % |
| Dry Hop | Sybilla | 10 g | 7 day(s) | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safbrew T-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|-----------|
| Flavor | skórka pomarańczy curacao | 20 g | Secondary | 20 day(s) |

Notes

- 10g sybili pójdzie do brzezki na 20-30 min do filtracji (10min 66c ; 10min 72c; 5min 76c)
Gotowanie 66c przez 75min
72c przez 5-10min (tylko podczas podgrzewania wody do filtracji)
76-78c przez 5min filtracja.
próba jod neg (czyli okey)

13.8BLG (przybliżenie 13.5) końcowego ekstraktu, 27.5-28l (podzielone na 2 fermentory)

1. Będzie na drożdżach T-58
2. Będzie na drożdżach Buldog Saison

I zobaczymy co z tego wyjdzie

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