

Saison klasyczny

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **6.3 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 **77C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (85.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (9.5%)	79 %	16
Grain	Pszeniczny	0.1 kg (4.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Styrian Golding	20 g	2 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	5.75 g	Fermentis

Notes

- Mash-in 6,3 litra wody w temperaturze 67°C.
Wysładzanie 75°C do 10,1 litra brzeczki przedniej.
Feb 3, 2025, 12:08 AM