

Saison LKPD v.2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting - pils	2.2 kg (78.6%)	82 %	3
Grain	Viking Wheat Malt	0.3 kg (10.7%)	83 %	5
Grain	Simpsons - Caramalt Light	0.15 kg (5.4%)	76 %	26
Grain	Strzegom Monachijski typ II	0.15 kg (5.4%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	goldings	20 g	30 min	5 %
Boil	goldings	20 g	15 min	5 %
Aroma (end of boil)	goldings	10 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	100 ml	Danstar

Notes

- Woda RO po jonizacji
Chlorek wapnia 7ml
Sól epsom 2 g
Kwas mlekowy 3 ml
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