

# Saison na konkurs Cieszyn

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **5.5**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (73.2%)	82 %	4
Grain	Płatki owsiane	0.5 kg (14.1%)	60 %	3
Grain	Viking Munich Malt	0.3 kg (8.5%)	78 %	18
Grain	Weyermann - Carared	0.15 kg (4.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	45 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11.5 g	Danstar

## Notes

- woda ro:kran 1:1 modyfikowana kwasem mlekowym  
Zacieranie 13,3 L - 2ml kwas mlekowy  
Wystadzanie 7L - 3ml kwas mlekowy  
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