

Saison no.2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **9.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.6%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (14%)	79 %	10
Grain	Pszeniczny	1 kg (17.5%)	85 %	4
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
Grain	Carahell	0.2 kg (3.5%)	77 %	26
Sugar	Cukier biały	0.5 kg (8.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	20 g	Boil	20 min
Spice	Skórka pomaranczy	20 g	Boil	20 min
Fining	Mech irlandzki	6 g	Boil	20 min
Water Agent	Chlorek wapnia	5 g	Boil	60 min

Notes

- Woda "Oaza" z Biedry:
HCO - 220
SO - 36
Cl - 3
Ca - 41
Mg - 24
Na - 9
K - 2
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