

Saison TB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.7 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (64.2%)	81 %	4
Grain	Monachijski	0.9 kg (16.5%)	80 %	16
Grain	Pszeniczny	0.65 kg (11.9%)	85 %	4
Grain	Strzegom Karmel 30	0.4 kg (7.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	25 g	60 min	3.5 %
Boil	Strisselspalt	20 g	15 min	4 %
Boil	Strisselspalt	20 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	33 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	skórki pomarańczy	25 g	Boil	10 min
Other	cukier kandyzowany	500 g	Boil	5 min

Notes

- BIAB
2 saszetki BE-134
Fermentacja 23st
Feb 14, 2022, 10:06 AM