

Saison + Witbier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **5.6**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **76C**
- Keep mash **60 min** at **100C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (64%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (12%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (16%) | 79 % | 22 |
| Grain | Carahell | 0.5 kg (4%) | 77 % | 26 |
| Grain | zakwaszający | 0.5 kg (4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.5 % |
| Boil | Sybilla | 25 g | 30 min | 5 % |
| Boil | Sybilla | 25 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 26 g | Mangrove Jack's |

| | | | | |
|-----------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 26 g | Mangrove Jack's |
|-----------------------------------|-----|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 15 min |
| Spice | kolendra rozmiądzona | 40 g | Boil | 10 min |

Notes

- Warka docelowo 45 litrów, podzielona po schłodzeniu na 2 części. Do jednej idą drożdże do Saisonu, do drugiej do Witbiera
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