

Sour Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **7.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pilzneński	1 kg (31.7%)	80.5 %	4
Grain	Bestmalz - Pale Ale	0.65 kg (20.6%)	80.5 %	6
Grain	Bestmalz - Pszeniczny	0.5 kg (15.9%)	82 %	4.5
Grain	Strzegom - Monachijski typ II	0.45 kg (14.3%)	79 %	22
Grain	Castlemalting - Aroma	0.2 kg (6.3%)	78 %	100
Grain	Castlemalting - Cara Clair	0.15 kg (4.8%)	78 %	4
Grain	Bestmalz - Acid Malt	0.2 kg (6.3%)	58.7 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	20 min	7.1 %
Boil	Mosaic	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	13.7 %
Aroma (end of boil)	Galaxy	10 g	0 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	L. plantarum	0 g	Boil	0 min
Flavor	Zest z pomarańczy	25 g	Boil	10 min
Flavor	Zest z cytryny	25 g	Boil	10 min

Notes

- Piwo zakwaszane metodą kettle sour przy użyciu probiotyku Sanprobi IBS (12 kapsułek) przez 48h
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