

Table Saison

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **2.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1.95 kg (79.6%) | 80.5 % | 3 |
| Grain | Platki owsiane | 0.5 kg (20.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Golding | 15 g | 15 min | 5 % |
| Aroma (end of boil) | Golding | 15 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------------|
| FM702 | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Woda RO:kran modyfikowana
Jun 13, 2022, 4:45 PM