

Walońskie Żniwa - Session Saison

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (88.9%)	80 %	9
Grain	Pszenica niesłodowana	0.5 kg (11.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	65 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Suszone Skórki Gorzkich Pomarańczy (Curacao)	20 g	Boil	5 min

Notes

- Fermentacja:
Burzliwa (7-8 dni w 20-22 st. C)
Cicha (7-8 dni w 20-22 st. C)

Butelkowanie:
Syrop cukrowy (110 g cukru w 400 ml wody) na refermentację.

Dojrzewanie piwa:
3 tygodnie w temperaturze 19-21 st. C.

Na zdrowie!
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