saison czy cuś

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński VM d	3 kg *(50.8%)*	81 %	4
Grain	wiedeński VM d	1.5 kg *(25.4%)*	79 %	7
Grain	Pszeniczny wedzony VM d	0.7 kg *(11.9%)*	85 %	4
Grain	Strzegom Monachijski typ II d	0.7 kg *(11.9%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	65 min	7.1 %
Aroma (end of boil)	Sybilla	20 g	25 min	6.3 %
Aroma (end of boil)	Sybilla	10 g	5 min	6.3 %
Mash	Sybilla	10 g	35 min	6.3 %
Dry Hop	Sybilla	10 g	7 day(s)	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-58	Ale	Dry	11.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy curacao	20 g	Secondary	20 day(s)

Notes

- 10g sybili pójdzie do brzeczki na 20-30 min do filtracji (10min 66c ; 10min 72c; 5min 76c)
  Gotowanie 66c przez 75min
  72c przez 5-10min (tylko podczas podgrzewania wody do filtracji)
  76-78c przez 5min filtracja.
  próba jod neg (czyli okey)

  13.8BLG (przybliżenie 13.5) końcowego ekstraktu, 27.5-28l (podzielone na 2 fermentory)
  1. Będzie na drożdżach T-58
  2. Będzie na drożdżach Buldog Saison

  I zobaczymy co z tego wyjdzie
  Dec 29, 2017, 11:40 PM