

Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **2.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **20 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (89.7%)	80.5 %	2
Grain	Płatki pszeniczne	0.4 kg (10.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3726 Farmhouse Ale	Ale	Slant	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Giops piwowarski	3 g	Mash	60 min
Water Agent	Chlorek wapnia	4 g	Mash	60 min
Water Agent	Kreda	3 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	2 g	Mash	60 min

Water Agent	Kwas mlekowy80%	1 g	Mash	0 min
Herb	Bazyli	10 g	Boil	10 min
Flavor	Truskawki	1000 g	Secondary	7 day(s)

Notes

- 2ml Kwasu mlekowego do korekty pH zacieru. 1ml kwasu mlekowego do wody do wystadzania.
 Profil wody zbalansowany:Ca-99.5/Mg-4/Na-4/Cl-76.5/SO4-79/HCO3-69/
 Dodatek siekanej bazyliki na 10 minut gotowania. Truskawki mrożone na fermentacje cichą.
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