SAISON v2 #93

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **74.3 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	4 kg *(85.1%)*	82.2 %	4.8
Grain	Bestmalz - pszeniczny	0.4 kg *(8.5%)*	85 %	5
Grain	Weyermann - Carabelge	0.3 kg *(6.4%)*	74 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	16 g	60 min	12.5 %
Aroma (end of boil)	Savinjski Golding	50 g	3 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	120 ml	Fermentum Mobile
starter ok 36h				

Extras

Type	Name	Amount	Use for	Time

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Water Agent	Gips	2.5 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	3.2 g	Mash	---
Water Agent	chlorek wapnia [ml]	0 g	Mash	---
Water Agent	węglan wapnia/kreda	0 g	Mash	---
Water Agent	sól epsom	1.5 g	Mash	---
Fining	irish moss	3 g	Boil	0 min
zastanowić się czy dodawać?				

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