

Saison na konkurs Pinta

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **5.3**
- 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 **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (73.5%)	82 %	4
Grain	Słód owsiany Viking	0.3 kg (8.8%)	61 %	5
Grain	Rice, Flaked	0.2 kg (5.9%)	70 %	2
Grain	Weyermann - Carared	0.15 kg (4.4%)	75 %	45
Grain	Strzegom Monachijski typ II	0.15 kg (4.4%)	79 %	22
Grain	Weyermann - Acidulated Malt	0.1 kg (2.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	30 min	9.4 %
Boil	East Kent Goldings	10 g	20 min	4.7 %
Boil	Fuggles	10 g	20 min	5.3 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	4.7 %
Aroma (end of boil)	Fuggles	15 g	5 min	5.3 %

Dry Hop	Fuggles	25 g	3 day(s)	5.3 %
Dry Hop	East Kent Goldings	25 g	3 day(s)	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
yeast bay dry belgian ale wlp4025	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	10 g	Boil	10 min