Sour Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **7.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pilzneński	1 kg *(31.7%)*	80.5 %	4
Grain	Bestmalz - Pale Ale	0.65 kg *(20.6%)*	80.5 %	6
Grain	Bestmalz - Pszeniczny	0.5 kg *(15.9%)*	82 %	4.5
Grain	Strzegom - Monachijski typ II	0.45 kg *(14.3%)*	79 %	22
Grain	Castlemalting - Aroma	0.2 kg *(6.3%)*	78 %	100
Grain	Castlemalting - Cara Clair	0.15 kg *(4.8%)*	78 %	4
Grain	Bestmalz - Acid Malt	0.2 kg *(6.3%)*	58.7 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	20 min	7.1 %
Boil	Mosaic	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	13.7 %
Aroma (end of boil)	Galaxy	10 g	0 min	14.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	L. plantarum	0 g	Boil	0 min
Flavor	Zest z pomarańczy	25 g	Boil	10 min
Flavor	Zest z cytryny	25 g	Boil	10 min

Notes

- Piwo zakwaszane metodą kettle sour przy użyciu probiotyku Sanprobi IBS (12 kapsułek) przez 48h
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