

Galaxy Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.7%)	82 %	4
Sugar	Candi Sugar, Clear	0.25 kg (5.5%)	78.3 %	2
Sugar	Milk Sugar (Lactose)	0.26 kg (5.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga MX	20 g	45 min	11 %
Dry Hop	Galaxy MX	50 g	2 day(s)	17.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	100 ml	Danstar

Notes

- Zacieranie 15L wody kranowej z dodatkiem kwasu mlekowego 2ml
Wysładzanie 9.5L - kwas mlekowy 3ml

Po chmieleniu na zimno 50gr Galaxy wprowadził łodygowatą goryczkę więc dodałem 250 gr laktozy /17L
żeby złagodzić
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