

sezonowiec

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **7.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (58.8%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1.5 kg (25.2%) | 79 % | 7 |
| Grain | Viking Wheat Malt | 0.5 kg (8.4%) | 83 % | 5 |
| Grain | Abbey Castle | 0.25 kg (4.2%) | 80 % | 45 |
| Grain | Caraaroma | 0.1 kg (1.7%) | 78 % | 400 |
| Grain | zakwaszający | 0.1 kg (1.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Magnum | 18 g | 60 min | 11 % |
| Boil | Styrian Golding | 25 g | 20 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 5 min | 3.6 % |
| Dry Hop | Ahtanum | 100 g | 3 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 11.5 g | Mangrove Jack's |

Notes

- rozłożone na 2 części po 12L. Jedna bazowa i do jednej 100g Ahtanum
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