

25B. SAISON L'Esprit de Blaugies

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **---** liter(s)
- Total mash volume **---** liter(s)

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **liter(s)** of **C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (66.7%)	81 %	4
Grain	Pszeniczny	1.4 kg (33.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	28 g	60 min	3.6 %
Boil	Styrian Golding	28 g	30 min	3.6 %
Aroma (end of boil)	Styrian Golding	44 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-134	Ale	Dry	14 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	2 g	Boil	90 min
Water Agent	CaCl2	2 g	Boil	90 min

Notes

- 22 C 2 - 3 dni
26 C 5 - 7 dni
2 C 14 dni
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