

# Multigrain Saison 'Księżyc Żniwiarzy'

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type      | Name                       | Amount         | Yield  | EBC |
|-----------|----------------------------|----------------|--------|-----|
| Grain     | BESTMALZ - Best Heidelberg | 3.5 kg (63.1%) | 80.5 % | 3   |
| Grain     | BESTMALZ - Best Wheat Malt | 0.5 kg (9%)    | 82 %   | 4   |
| Grain     | BESTMALZ - Best Vienna     | 0.5 kg (9%)    | 80.5 % | 9   |
| Grain     | Żytni                      | 0.25 kg (4.5%) | 85 %   | 8   |
| Grain     | Strzegom Karmel 30         | 0.25 kg (4.5%) | 75 %   | 30  |
| Grain     | Oats, Flaked               | 0.25 kg (4.5%) | 60 %   | 2   |
| Sugar     | Corn Sugar (Dextrose)      | 0.2 kg (3.6%)  | 100 %  | 0   |
| <> cukier |                            |                |        |     |
| Grain     | Acid Malt                  | 0.1 kg (1.8%)  | 58.7 % | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Iunga   | 15 g   | 75 min | 10 %       |
| Boil    | Sybilla | 25 g   | 15 min | 7 %        |
| Boil    | Sybilla | 25 g   | 5 min  | 7 %        |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Other       | Glukoza         | 200 g  | Boil    | 10 min |
| Spice       | Curacao         | 15 g   | Boil    | 15 min |
| Water Agent | Siarczan wapnia | 3 g    | Boil    | 60 min |
| Water Agent | Chlorek wapnia  | 3 g    | Boil    | 60 min |
| Fining      | Whirlfloc       | 1 g    | Boil    | 5 min  |

## Notes

- Po 2,5ml kwasu do zacierania i wysładzania

Drożdże:  
Lalbrew Belle Saison  
SAFALE BE-134  
Danstar Belle Saison  
Gozdawa Belgian Fruit & Spicy Ale Yeast (BFSAY)  
Safbrew T-58

brzeczke schłodzić do około 16-18°C i stopniowo podnosić temperaturę fermentacji o 1 C dobę. Aż do 23-24..  
Fermentacja 2-3 tygodnie  
3-4 g glukozy /butelka  
musi być solidnie nagazowany!!  
*Feb 21, 2018, 3:04 AM*