

55. Belgijskie waloneki - Belgian Saison Beer

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **4.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.4 kg (68.8%)	80 %	5
Grain	Castlemalting - Cara Clair	1 kg (15.6%)	78 %	4
Grain	Strzegom Pszeniczny	1 kg (15.6%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	80 min	11 %
Aroma (end of boil)	Tettnang	30 g	5 min	4 %
Aroma (end of boil)	Cascade PL	50 g	5 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

Notes

- uwarzone 24-07-2020r.
Oct 27, 2020, 11:16 AM