

Chmiel Sezonu Weselnego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **79**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (60.6%) | 82 % | 4 |
| Grain | Pszeniczny | 2 kg (30.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Magnum PL | 10 g | 60 min | 12.9 % |
| Whirlpool | Topaz | 50 g | 30 min | 18 % |
| Whirlpool | Citra | 100 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-------|------|--------|
| Fining | Whirlfloc | 0.5 g | Boil | 15 min |
|--------|-----------|-------|------|--------|