

# 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
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Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	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 wyładzania

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*