

Saison

- Gravity **14.1 BLG**
- ABV ---
- IBU **29**
- SRM **7.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Acid Malt | 0.7 kg (7.3%) | 58.7 % | 6 |
| Grain | Pilznieński | 7 kg (72.9%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.4 kg (4.2%) | 75 % | 150 |
| Grain | Pszeniczny | 1.5 kg (15.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | lunga | 30 g | 60 min | 11 % |
| Boil | lunga | 25 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 2500 ml | Fermentum Mobile |

Extras

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

| | | | | |
|-------|-------------------|-----|------|-------|
| Spice | skórka pomarańczy | 3 g | Boil | 5 min |
| Spice | skórka limonki | 2 g | Boil | 5 min |

Notes

- Dodano na ostatnie 5 minut gotowania skórkę z 3 pomarańczy i 2 limonek
Aug 24, 2015, 1:30 PM