

SAISON #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **9.4**
- Style **Saison**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (18.2%)	82 %	3
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (9.1%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %
Aroma (end of boil)	Cascade	5 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar belle saison	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Mash	5 min

Notes

- 60 min - 64
20 min - 72
+78
-->filtracja + wysładzanie
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