

saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **9.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (43.9%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (35.1%) | 79 % | 10 |
| Grain | Pszeniczny | 0.7 kg (12.3%) | 85 % | 4 |
| Grain | Weyermann Specjal W | 0.25 kg (4.4%) | 68 % | 300 |
| Grain | Carabelge | 0.25 kg (4.4%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 20 g | 15 min | 7.4 % |
| Boil | Oktawia | 20 g | 55 min | 7.4 % |
| Boil | Oktawia | 10 g | 5 min | 7.4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 45 min |

Notes

- Przed gotowaniem ok 26l 13 brix
Po gotowaniu 12?! - błąd pomiaru?
12.05.18- sprawdzam 5brix (
Spławik - 0 Blg
Próbka ze stoika 5brix (
Apr 27, 2018, 10:57 PM