

Saison Dorota Chrapek 15BLG

- Gravity **13.6 BLG**
- ABV ---
- IBU **32**
- SRM **10.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **64 C**, Time **46 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **46 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.7 kg (54%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (16%)	79 %	10
Grain	Pszeniczny	0.7 kg (14%)	85 %	4
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Sugar	glukoza	0.3 kg (6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min