

# Saison na konkurs Cieszyn

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.6 kg (73.2%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (14.1%) | 60 %  | 3   |
| Grain | Viking Munich Malt  | 0.3 kg (8.5%)  | 78 %  | 18  |
| Grain | Weyermann - Carared | 0.15 kg (4.2%) | 75 %  | 45  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 13 g   | 45 min | 13.7 %     |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 11.5 g | Danstar    |

## Notes

- woda ro:kran 1:1 modyfikowana kwasem mlekowym  
Zacieranie 13,3 L - 2ml kwas mlekowy  
Wystadzanie 7L - 3ml kwas mlekowy  
*Jul 30, 2022, 10:38 AM*