

Saison PRZEWODNIK

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **40.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **40.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (50.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (15.3%)	79 %	16
Grain	Strzegom Monachijski typ II	0.7 kg (7.1%)	79 %	22
Grain	Płatki pszeniczne	2 kg (20.4%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.125 kg (1.3%)	80 %	6
Sugar	Glukoza	0.5 kg (5.1%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	13.5 %
Aroma (end of boil)	Ella (AUS)	50 g	5 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	22 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	40 g	Boil	10 min

Notes

- dwie wersje - jedna z chmieleniem na zimno?
Oct 30, 2019, 9:19 PM