

SAISON v2 #93

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **74.3 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Mep©Ale | 4 kg (85.1%) | 82.2 % | 4.8 |
| Grain | Bestmalz - pszeniczny | 0.4 kg (8.5%) | 85 % | 5 |
| Grain | Weyermann - Carabelge | 0.3 kg (6.4%) | 74 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Sorachi Ace | 16 g | 60 min | 12.5 % |
| Aroma (end of boil) | Savinjski Golding | 50 g | 3 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 120 ml | Fermentum Mobile |
| starter ok 36h | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-----------------------------|-----------------------|-------|------|-------|
| Water Agent | Gips | 2.5 g | Mash | --- |
| Water Agent | kwas mlekowy 80% [ml] | 3.2 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 0 g | Mash | --- |
| Water Agent | węglan wapnia/kreda | 0 g | Mash | --- |
| Water Agent | sól epsom | 1.5 g | Mash | --- |
| Fining | irish moss | 3 g | Boil | 0 min |
| zastanović się czy dodawać? | | | | |