

sour rye saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (42.1%)	81 %	4
Grain	Żytni	1 kg (21.1%)	85 %	8
Grain	Płatki pszeniczne	0.5 kg (10.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10.5%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (5.3%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (10.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Other	łuska ryżowa	200 g	Mash	10 min
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Notes

- Kettle sour 2 dni przed gotowaniem. Sanprobi IBS.
Apr 14, 2020, 12:39 PM