

Table Saison

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **2.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.95 kg (79.6%)	80.5 %	3
Grain	Płatki owsiane	0.5 kg (20.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	15 g	15 min	5 %
Aroma (end of boil)	Golding	15 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM702	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- Woda RO:kran modyfikowana
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