

#16 saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (58.8%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (19.6%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (19.6%) | 85 % | 4 |
| Grain | zakwaszający | 0.1 kg (2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 55 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale be-134 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Spice | curcao | 20 g | Boil | 5 min |
| Flavor | cukier kandyzowany | 500 g | Boil | 10 min |

Notes

- zacierano
61-63stC 40 min
72st 20 min
mashout
zadano drożdże 23stC 14 BLG do 22L brzezki
po 7 dniach 2 BLG zlano na cichą 15.11 butelkowano z 3,5g glukozy/0,5l
Oct 16, 2018, 9:47 AM