

75. Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (89.7%) | 80 % | 5 |
| Adjunct | Pszenica niesłodowana | 0.2 kg (6.9%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.1 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| WLP590 French Saison | Ale | Slant | 140 ml | WLP |

Notes

- 09.11 - warzenie
- 10.11- 18 stopni zadane drozdze
- 11.11- 18-20 stopni
- 12.11- 22 -> dogrzewanie
- 13.11- 24
- 14.11 - 26 z rana, w nocy było na pewno więcej.

05.12 - zabutelkowane 2 wersje
75 - bazowa, 4.5g/l ok 6l.
75M - z kwiatami - 4.5g/l
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