

# Dagobah System

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- Gravity **13.3 BLG**
- ABV ---
- IBU **16**
- SRM **6.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	4 kg (65.6%)	80 %	7
Grain	Pszeniczny	0.7 kg (11.5%)	85 %	4
Grain	Abbey (Castle)	0.6 kg (9.8%)	80 %	45
Grain	Płatki Jęczmienne	0.8 kg (13.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Soraci Ace	35 g	5 min	12 %
Whirlpool	Soraci Ace	35 g	0 min	12 %
Aroma (end of boil)	Equinox	35 g	5 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Blend	Ale	Liquid	800 ml	The Yeast Bay

## Notes

- Warka podzielona na 2 wiaderka, zadane różnymi drożdżami:
  - 1 - Brett Saison Blend (gęstwa 200ml)
  - 2 - Lochristi Blend (Starter)

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