

Hoppy Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **5.2**
- 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 **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | castle pilsen | 2.5 kg (54.3%) | 81 % | 3.5 |
| Grain | Pszeniczny | 0.7 kg (15.2%) | 85 % | 4 |
| Grain | Weyermann - Vienna Malt | 1 kg (21.7%) | 81 % | 8 |
| Grain | Caramunich® typ I | 0.2 kg (4.3%) | 73 % | 90 |
| Sugar | Sugar, Table (Sucrose) | 0.2 kg (4.3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 60 min | 18.5 % |
| Boil | Hallertau Blanc | 10 g | 10 min | 9.3 % |
| Boil | Vic Secret | 8 g | 10 min | 18.5 % |
| Aroma (end of boil) | Vic Secret | 20 g | 1 min | 18.5 % |
| Aroma (end of boil) | Hallertau Blanc | 20 g | 1 min | 9.3 % |
| Dry Hop | Vic Secret | 13 g | --- | 18.5 % |
| Dry Hop | Hallertau Blanc | 15 g | --- | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| WLP568 - Belgian Style Saison Ale Yeast Blend | Ale | Liquid | 1000 ml | White Labs |

Notes

- WARZENIE: 26.09.2022 r.
WODA: 75% woda z carefoura, 25% woda z filtra
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=0X6LQXS>

DODATKI:

Zacier: 2,4 gipsu + 1,2 g sól epsom
Woda do wysładzania: 3,6 gipsu + 1,8g sól epsom

ZACIERANIE: 62-64 stopnie - 60 min
Dodatek 200g glukozy na 5 min przed końcem gotowania.

Brzeczka przednia: ??
Brzeczka nastawna: 14,5 BLG // 19,5 litra (zamiast 21)

FERMENTACJA:

DROZDŹE: litrowy starter WLP568 - Belgian Style Saison Ale Yeast Blend (w całości dodany razem z brzeczką)

Dodanie drożdży: 27.09.2022 - ok 10:00

Start fermentacji: po ok 8-10 godzinach

Temperatura:

27.09. - 18/19 C

28.09. - 18/19 C

29.09. - 19/20 C

30.09. - 20/21 C

01.10. - 21/22 C

02.10. - 22/23

03.10. - 22/23

04.10. - 23/24 -> 3.3 BLG

05.10. -

...

08.10. - 23/24 -> 2.3 BLG

09.10. - na cichą, chmielnie na zimno

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11.10. - BUTELKOWANIE - 2,2 BLG - 137g cukru na 19 litrów piwa

Sep 25, 2022, 8:39 PM