

Kwach #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 % | 4 |
| Grain | Pszeniczny | 0.6 kg (15%) | 85 % | 4 |
| Grain | Monachijski | 0.4 kg (10%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Kohatu | 10 g | 12 min | 7.8 % |
| Boil | Motueka | 11 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| WLP Melange | Ale | Liquid | 100 ml | WLP |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---|--------|---------|--------|
| Water Agent | Gips piwowarski i chlorek wapnia po 2g. | 4 g | Mash | 90 min |
| Fining | whirflock | 0.25 g | Boil | 5 min |

Notes

- Dużo osadu białkowego w fermentorze, 15 blg brzezka nastawna- około 13 litrów (nie wiem dokładnie ponieważ na szklanym słoju nie ma miarek). Niby do 24 stopni schłodziłem. Muszę wymienić termometr.
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