

Pacific Saison

- Gravity **13.3 BLG**
- ABV ---
- IBU **25**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **75C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (89.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	60 min	11.8 %
Boil	Nelson Sauvín	25 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Aframón Madagaskarski	3 g	Boil	10 min
Spice	Werbena Cytrynowa	20 g	Boil	5 min

Notes

- Ziarna Aframonu rozgniecone
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