

pierwszy saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (76.7%)	80 %	4
Grain	strzegom słód pszeniczny	0.6 kg (10%)	81 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (10%)	79 %	16
Grain	wayermann zakwaszający	0.2 kg (3.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	8 %
Boil	Fuggles	20 g	60 min	5.9 %
Whirlpool	Citra	5 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	cukier trzcinowy	300 g	Boil	10 min
Flavor	kolendra	12 g	Boil	10 min
Flavor	skórka suszonej pomarańczy	10 g	Boil	10 min
Flavor	curacao	10 g	Boil	10 min

Notes

- wysładzanie 15l wody temp.78°C do 24.5, po gotowaniu odebrane 19,5L o gęstości 19.5 BLG, dolane 5L wody (do 15,5 BLG)
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