

Saison 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **9.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (40.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (26.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.5%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.8%) | 81 % | 6 |
| Grain | Caraamber | 0.2 kg (3.5%) | 75 % | 59 |
| Grain | Caraaroma | 0.1 kg (1.8%) | 78 % | 400 |
| Grain | Carahell | 0.1 kg (1.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Target | 10 g | 50 min | 10.5 % |
| Boil | Zeus | 10 g | 30 min | 14.4 % |
| Boil | Bramling | 8 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|-----------|----------|
| Other | Skórka pomarańczy curacao | 20 g | Secondary | 3 day(s) |

Notes

- Skórka dodana jako ostudzony wywar. Zagotowujemy skórkę przez 5 minut w 0,5 l wody. Skórkę dodajemy na zimno gdyż zbieramy gęstwe na 2 kolejne piwa belgijskie: dubbel oraz RIS.
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