

Saison 14°BLG / BE256

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **7.2**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (57.7%) | 80 % | 4 |
| Grain | Monachijski | 0.5 kg (9.6%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%) | 75 % | 150 |
| Sugar | Glukoza | 0.4 kg (7.7%) | 100 % | 0 |

w 60 minucie gotowania

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------------|--------------------|--------|--------|------------|
| Boil | Perle | 30 g | 65 min | 7 % |
| Boil | East Kent Goldings | 20 g | 20 min | 4.5 % |
| razem ze skórką pomarańczy | | | | |
| Boil | East Kent Goldings | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-----|--------|--------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | safale |
|-----------------------------|-----|-----|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|---------|--------|
| Flavor | skórki słodkiej pomarańczy | 20 g | Boil | 15 min |