

Saison 4

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (63.2%)	81 %	3
Grain	Weizenmalz Best	0.5 kg (10.5%)	82 %	4
Grain	Wiener Malz Best	0.5 kg (10.5%)	80 %	8
Grain	Dinkelmalz	0.2 kg (4.2%)	--- %	6
Grain	Sauermalz	0.2 kg (4.2%)	--- %	4
Sugar	Sugar, Table (Sucrose)	0.3 kg (6.3%)	100 %	2
Sugar	Milk Sugar (Lactose)	0.05 kg (1.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Aroma (end of boil)	East Kent Goldings	40 g	5 min	5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Belle Saison	Ale	Slant	300 ml	Danstar
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Extras

Type	Name	Amount	Use for	Time
Herb	pomarancza	20 g	Boil	10 min
Spice	koriander	10 g	Boil	5 min

Notes

- Glukoza 5 min gotowania 0,3
Milchsäure 2 ml
Braugips 2 g
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