

Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **9.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Weyermann - Vienna Malt	0.7 kg (14%)	81 %	8
Grain	Słód pszeniczny Bestmalz	0.7 kg (14%)	82 %	5
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Grain	Viking Pale Ale malt	0.8 kg (16%)	80 %	5
Adjunct	Corn Sugar (Dextrose)	0.3 kg (6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	20 g	15 min	4 %

Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa	Ale	Liquid	9999 ml	white labs

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	15 min

Notes

- Glukoza razem z ostatnią dawką SAAZ - dostarczenie większej ilości cukrów prostych celem lepszego odfermentowania
Druga dawka chmielu razem z mchem irlandzkim i curacao
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