

Saison/ Dzikus

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **69**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (31.3%)	81 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Płatki owsiane	1.2 kg (37.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	East Kent Goldings	50 g	5 min	5.1 %

Notes

- Drożdże do wyboru:
WPL 565 - Belgian Saison
WPL 566 - Belgian Saison II
Wyeast 3724 - Belgian Saison
Wyeast 3726 - Farmhouse Ale
Drożdże najbardziej polecane do saisona, wacham się najbardziej między saison II i farmhouse.
Fermentacja pierwsze 3 dni 18/19C potem podnosić o 1C na dzień do 27C.
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