

Saison na Pomorski KPD

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (71.4%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (11.9%)	82 %	4
Grain	Weyermann - Żytni	0.3 kg (7.1%)	85 %	8
Grain	Weyermann - Acidulated Malt	0.2 kg (4.8%)	80 %	6
Sugar	glukoza	0.2 kg (4.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13 %
Boil	Magnum	15 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	100 ml	Danstar

Notes

- Woda kranowa modyfikowana kwasem mlekowym
zacieranie 14.5L
Wysładzanie 10L -2.5 ml
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