

Saison na WKPD 2024

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (73.2%) | 82 % | 4 |
| Grain | Steinbach wiedeński | 0.5 kg (12.2%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (9.8%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.2 kg (4.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mosaic Dep | 15 g | 55 min | 12.2 % |
| Boil | Mosaic Dep | 10 g | 30 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|-----------------|
| Saison Parfait: New World Saison Blend | Ale | Slant | 200 ml | Bootleg Biology |

Notes

- Woda RO:kran 1:1
zacieranie 18L -> kwas mlekowy 2ml
wysładzanie 7L -> kwas mlekowy 1.5ml
Aug 4, 2024, 9:09 AM