

# Smoked grape saison

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **6.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.55 kg (37.8%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (24.4%)	80 %	3
Grain	Strzegom Monachijski typ II	0.4 kg (9.8%)	79 %	22
Grain	Weyermann - Acidulated Malt	0.05 kg (1.2%)	80 %	6
Sugar	Glukoza	0.1 kg (2.4%)	100 %	0
Adjunct	winogrona jasne z marketu	1 kg (24.4%)	15 %	5

rozgniotłem i dodałem do fermentora z drożdżami, gdy blg wyniosło 0-1\*

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Marynka	10 g	20 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	2 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.8 g	Boil	5 min
~1/4 tabletki				