

## 00. "Prasatko" - Saison

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **47**
- SRM **4.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.85 kg (78.1%)	81 %	4
Grain	Cara Gold Castlemalting	0.1 kg (2.7%)	78 %	120
Grain	Karamel Pils Steinbach	0.6 kg (16.4%)	79 %	6
Grain	Pszeniczny	0.1 kg (2.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	60 min	6 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Aroma (end of boil)	Agnus	50 g	5 min	14 %
Dry Hop	Sladek	25 g	3 day(s)	6 %
Dry Hop	Agnus	75 g	3 day(s)	14 %
Dry Hop	Saaz (Czech Republic)	25 g	3 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11.5 g	Danstar
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## Notes

- uwarzone 25-06-2017r.  
*Oct 31, 2020, 12:01 PM*