

#01 Saison - a'la Dori

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **7.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.8 kg (64.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.7 kg (16.1%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.5 kg (11.5%) | 81 % | 6 |
| Grain | Bestmalz Zakwaszający | 0.1 kg (2.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.8 % |
| Boil | Denali | 20 g | 20 min | 14 % |
| Whirlpool | Denali | 30 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |

Notes

- Warzenie 10.09.2020
Drożdże uwodnione, brak startera.

Przelane na cichą 25.09.2020 (BLG <1)

Podczas przelewania na cichą bardzo duża ilość drożdży, piwo bardzo mętne.

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