

25B. Saison Mangrove Jack's French Saison Ale M29

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 3 kg (90.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.33 kg (9.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 13 g | 90 min | 13.5 % |

Yeasts

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

Notes

- 7-10 dni 20C -> 26C -> 30C
2 dni 2C
Nov 16, 2022, 10:03 AM