

Dagobah System

- Gravity **13.3 BLG**
- ABV ---
- IBU **16**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 4 kg (65.6%) | 80 % | 7 |
| Grain | Pszeniczny | 0.7 kg (11.5%) | 85 % | 4 |
| Grain | Abbey (Castle) | 0.6 kg (9.8%) | 80 % | 45 |
| Grain | Płatki Jęczmienne | 0.8 kg (13.1%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-------|------------|
| Aroma (end of boil) | Soraci Ace | 35 g | 5 min | 12 % |
| Whirlpool | Soraci Ace | 35 g | 0 min | 12 % |
| Aroma (end of boil) | Equinox | 35 g | 5 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|---------------|
| Lochristi Blend | Ale | Liquid | 800 ml | The Yeast Bay |

Notes

- Warka podzielona na 2 wiaderka, zadane różnymi drożdżami:
 - 1 - Brett Saison Blend (gęstwa 200ml)
 - 2 - Lochristi Blend (Starter)*Feb 7, 2017, 2:28 PM*