

DS

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **18**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (69.7%) | 80 % | 4 |
| Grain | Carafa II | 0.25 kg (3.5%) | 70 % | 812 |
| Grain | Weyermann - Carawheat | 0.25 kg (3.5%) | 77 % | 97 |
| Grain | Special B Malt | 0.12 kg (1.7%) | 65.2 % | 315 |
| Adjunct | Rodzynki | 0.25 kg (3.5%) | 80 % | --- |
| Grain | Weyermann - Vienna Malt | 1.3 kg (18.1%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|---------|--------|------------|
| Boil | Amarillo | 29.59 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 5.28 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Zest 2 pomarańczy | 0.53 g | Boil | 0 min |
| Herb | Rosemary | 0.53 g | Boil | 0 min |

Notes

- big krausen by 24 hours at ~75 room temp. After another 24 hours I gave it some heat with the heating pad set to low to get the temperature up a bit (wort temp around 84)
Feb 15, 2018, 9:52 PM