

Farma

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (75.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	5
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	15 min	12.9 %
Whirlpool	Mosaic	15 g	---	12.3 %
Whirlpool	Citra	15 g	---	12.9 %
Dry Hop	Mosaic	15 g	---	12.9 %
Dry Hop	Citra	15 g	---	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Hybrid Saison Style Yeast	Ale	Dry	11 g	Lallemand

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 15 blg po gotowaniu. Fermentacja zakończona po 5 dniach, 3 BLG. Cicha 4 dni plus CC w lodówce 2 dni. Pomiar 3 BLG po cichej. 19 butelek 59 gramów glukozy temp 24 poziom 2.2 CO2. ABC 6.7 x kalkulatora, 80% odfermentowało. Zabutelkowane 16.10.2022.
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