

# Galaxy Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt  | 4 kg (88.7%)   | 82 %   | 4   |
| Sugar | Candi Sugar, Clear   | 0.25 kg (5.5%) | 78.3 % | 2   |
| Sugar | Milk Sugar (Lactose) | 0.26 kg (5.8%) | 76.1 % | 0   |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | lunga MX  | 20 g   | 45 min   | 11 %       |
| Dry Hop | Galaxy MX | 50 g   | 2 day(s) | 17.5 %     |

## Yeasts

| Name                   | Type | Form  | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| Danstar - Belle Saison | Ale  | Slant | 100 ml | Danstar    |

## Notes

- Zacieranie 15L wody kranowej z dodatkiem kwasu mlekowego 2ml  
Wysładzanie 9.5L - kwas mlekowy 3ml

Po chmieleniu na zimno 50gr Galaxy wprowadził łydegowatą goryczkę więc dodałem 250 gr laktozy /17L  
żeby złagodzić  
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