

Pacific Saison

- Gravity **13.3 BLG**
- ABV ---
- IBU **25**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **75C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.3 kg (89.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Dr Rudi | 10 g | 60 min | 11.8 % |
| Boil | Nelson Sauvín | 25 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | Aframón Madagaskarski | 3 g | Boil | 10 min |
| Spice | Werbena Cytrynowa | 20 g | Boil | 5 min |

Notes

- Ziarna Aframonu rozgnieczone
Apr 2, 2017, 1:34 PM