

Saison 12 BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **8.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.83 kg (54.9%)	81 %	4
Grain	Strzegom Wiedeński	1.02 kg (14.6%)	79 %	10
Grain	Pszeniczny	1.02 kg (14.6%)	85 %	4
Grain	Optima Karmelowy 20-30 EBC	0.28 kg (4%)	75 %	30
Grain	Optima Karmelowy 350-450 EBC	0.28 kg (4%)	70 %	299
Grain	Zakwaszający	0.18 kg (2.6%)	75 %	7
Sugar	Glukoza	0.37 kg (5.3%)	100 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	65 min	8.8 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %
Boil	Lublin (Lubelski)	18 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M29 French Saison	Ale	Liquid	138.46 ml	Mangrove Jack's
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Notes

- Może użyć EKG lub inny
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