

SAISON

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.2 kg (82.4%)	81 %	4
Grain	Pszeniczny	0.3 kg (5.9%)	85 %	4
Grain	Monachijski Ciemny Steinbach	0.3 kg (5.9%)	100 %	30
Grain	Carared	0.2 kg (3.9%)	75 %	39
Grain	Słód zakwaszający	0.1 kg (2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	10 min

Notes

- Sól dodany do wody o temperaturze 53°C następnie temperatura stopniowo podnoszona do pierwszej przerwy.
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