

saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **4.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (62.2%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (20.7%)	81 %	6
Grain	Strzegom Pale Ale	0.6 kg (12.4%)	79 %	6
Sugar	Dememera Sugar	0.225 kg (4.7%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	11 g	60 min	15.5 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

Notes

- Inspirowany różnymi recepturami z netu
Jan 23, 2017, 11:15 AM