

Saison a'la Dori

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **10.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (52.6%) | 80 % | 4 |
| Grain | Monachijski | 0.8 kg (14%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.8 kg (14%) | 79 % | 10 |
| Grain | Pszeniczny | 0.6 kg (10.5%) | 85 % | 4 |
| Grain | Carahell | 0.2 kg (3.5%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (3.5%) | 78 % | 400 |
| Grain | Słód zakwaszający Weyermann | 0.1 kg (1.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 65 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | Glukoza | 300 g | Boil | 5 min |
| Spice | Curacao | 20 g | Boil | 20 min |

Notes

- Refermentacja - 160 g glukozy na 20 l piwa
Jun 14, 2018, 10:45 AM
- - fermentacja burzliwa 14 dni w temp około 22°C
- fermentacja cicha 19 dni w temp około 22°C
Jun 14, 2018, 10:45 AM