

SAISON BETA-0.1

- Gravity **13.9 BLG**
- ABV ---
- IBU **35**
- SRM **12.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 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 **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (20%)	79 %	10
Grain	Strzegom pszeniczny	0.7 kg (11.7%)	81 %	6
Grain	Carahell	0.3 kg (5%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

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

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min
Other	Glukoza	250 g	Boil	10 min

Notes

- Przepis inspirowany przepisem Doroty Chrapek <http://blog.homebrewing.pl/?p=483>
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