

## Saison gotowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **13.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (40%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (20%)   | 83 %  | 5   |
| Grain | Strzegom Karmel 300 | 0.5 kg (10%) | 70 %  | 299 |
| Grain | Viking Vienna Malt  | 1.5 kg (30%) | 79 %  | 7   |

### Hops

| Use for             | Name              | Amount | Time      | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil                | Sybilla           | 25 g   | 60 min    | 3.5 %      |
| Boil                | Sybilla           | 25 g   | 30 min    | 3.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 15 min    | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 50 g   | 15 day(s) | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | curacao | 20 g   | Boil    | 10 min |

### Notes

1. Chmielenie na zimno w woreczku robi robote
  2. Piwo przy zlewaniu bardzo przyjemne w smaku, wyraźna goryczka, ale krótkotrwała, prosi o następny tyk
  3. Piwo wyszło mętne, mimo trzymania fermentora przez ostatnie dni w 3stC
  4. Następnym razem zamiast kega refermentacja w butelce
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