

# Saison No 8 porównanie wlp 565 i wyeast 3724

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **90 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **90 min** at **100C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen      | 2 kg (34.2%)   | 80.5 % | 4   |
| Grain | BESTMALZ - Bestt Pale Ale   | 2 kg (34.2%)   | 80.5 % | 6   |
| Grain | BESTMALZ - Best Wheat Malt  | 1 kg (17.1%)   | 82 %   | 4   |
| Grain | Strzegom Wiedeński          | 0.5 kg (8.5%)  | 79 %   | 10  |
| Sugar | Cane (Beet) Sugar           | 0.25 kg (4.3%) | 100 %  | 0   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%)  | 80 %   | 6   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Puławski          | 35 g   | 60 min | 7.2 %      |
| Whirlpool | Galaxy            | 100 g  | 0 min  | 15 %       |
| Whirlpool | XJA/436 50g - RPA | 50 g   | 0 min  | 15.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                 |     |        |        |             |
|---------------------------------|-----|--------|--------|-------------|
| Wyeast - Belgian Saison 3724    | Ale | Liquid | 100 ml | Wyeast Labs |
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 100 ml | White Labs  |

### Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | zest z pomarańczy | 20 g   | Boil    | 0 min |

### Notes

- Warka 25 l rozdzielona na 2 części:  
1 cz 3724 20st->26  
2 cz 565 20st ->24  
*Oct 26, 2019, 10:55 AM*