

Saison x3, belgijski, dziki i kwasny dziki owocowy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **2.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **60 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **90 min** at **60C**
- Keep mash **1 min** at **78C**
- Sparge using **61.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	14 kg (100%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	1000 ml	White Labs
Mad saison blend	Ale	Liquid	1000 ml	Bootleg biology

Extras

Type	Name	Amount	Use for	Time
Flavor	brzoskwinie	5000 g	Secondary	50 day(s)

Notes

- 3 wersje po 20 litrow
tradycyjny saison
kwasny dziki
kwasny dziki i owocowy

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