

## #01 Saison - a'la Dori

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **7.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 2.8 kg (64.4%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński    | 0.7 kg (16.1%) | 79 %  | 10  |
| Grain | Strzegom Pszeniczny   | 0.5 kg (11.5%) | 81 %  | 6   |
| Grain | Bestmalz Zakwaszający | 0.1 kg (2.3%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 150   | 0.25 kg (5.7%) | 75 %  | 150 |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Marynka | 20 g   | 60 min | 8.8 %      |
| Boil      | Denali  | 20 g   | 20 min | 14 %       |
| Whirlpool | Denali  | 30 g   | 5 min  | 14 %       |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g   | Boil    | 10 min |

## Notes

- Warzenie 10.09.2020  
Drożdże uwodnione, brak startera.

Przelane na cichą 25.09.2020 (BLG <1)

Podczas przelewania na cichą bardzo duża ilość drożdży, piwo bardzo mętne.

Sep 27, 2020, 5:51 PM