

#16 saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (58.8%)	81 %	4
Grain	Monachijski	1 kg (19.6%)	80 %	16
Grain	Pszeniczny	1 kg (19.6%)	85 %	4
Grain	zakwaszający	0.1 kg (2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	55 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale be-134	Ale	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	curcao	20 g	Boil	5 min
Flavor	cukier kandyzowany	500 g	Boil	10 min

Notes

- zacierano
61-63stC 40 min
72st 20 min
mashout
zadano drożdże 23stC 14 BLG do 22L brzezki
po 7 dniach 2 BLG zlano na cichą 15.11 butelkowano z 3,5g glukozy/0,5l
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