

## #40 Sezam

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **5.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński   | 4 kg (78.4%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński    | 0.5 kg (9.8%) | 79 %  | 10  |
| Grain | Weyermann - Caraamber | 0.3 kg (5.9%) | 75 %  | 65  |
| Grain | Pszeniczny            | 0.2 kg (3.9%) | 85 %  | 4   |
| Grain | Płatki pszeniczne     | 0.1 kg (2%)   | 85 %  | 3   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | East Kent Goldings    | 15 g   | 60 min | 6.5 %      |
| Boil    | East Kent Goldings    | 15 g   | 5 min  | 6.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 5 min  | 3 %        |

### Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale  | Liquid | 40 ml  | White Labs |

### Notes

- Warzenie 13 II 20  
Chyba niecałe 12blg  
  
14 II Zadana gęstwa  
15 II lag - fermentacja się nie rozpoczęła  
16-17 II - fermentacja w ~18C  
18 II - rankiem podłączony STC i podgrzanie do 24C  
19 II - podgrzanie do 28C  
20 II - do 30C  
21 II - do 32C  
22 II - odłączenie sterownika  
22-25 II - ~19C , butelkowanie  
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