

## # 47 Saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **7.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 5 kg (57.5%)   | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (17.2%) | 85 %  | 5   |
| Grain | Oats, Flaked                | 1 kg (11.5%)   | 80 %  | 2   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (5.7%)  | 81 %  | 53  |
| Grain | Carabelge                   | 0.5 kg (5.7%)  | 80 %  | 30  |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.3%)  | 80 %  | 6   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Zula                   | 25 g   | 30 min | 8.3 %      |
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 30 min | 14.5 %     |
| Aroma (end of boil) | Amarillo               | 25 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Citra                  | 25 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Chinook                | 25 g   | 0 min  | 11.3 %     |
| Aroma (end of boil) | Zula                   | 25 g   | 0 min  | 8.3 %      |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 1200 ml | Fermentum Mobile |

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka słodkiej pomarańczy | 10 g   | Boil    | 15 min |

|       |                  |      |      |        |
|-------|------------------|------|------|--------|
| Spice | skórka z cytryny | 10 g | Boil | 15 min |
| Spice | kaffir           | 10 g | Boil | 15 min |

## Notes

- Do zacierania użyto 30L wody.  
Zacierano w temp. 66-67°C  
Do wysładzania użyto 25 L wody  
Uzyskano 36L brzeczki przedniej o gęstości 10.8 °P przed gotowaniem  
Gotowano 75min i uzyskano 25L brzeczki przedniej o gęstości 14.5 °P  
Odebrano 1L brzeczki podczas gotowania o gęstości 12.5°P do przyszłego starteru  
*Oct 19, 2020, 2:39 PM*