

Belle Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chateau Pilsen 2RS	2.5 kg (46.9%)	85 %	4
Grain	Weyermann - Pale Wheat Malt	1.5 kg (28.1%)	85 %	5
Grain	Chateau Vienna	1 kg (18.8%)	85 %	6
Grain	Simpsons - Caramalt	0.25 kg (4.7%)	76 %	60
Grain	Słód diastatyczny	0.08 kg (1.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.5 %
Boil	Palisade	20 g	10 min	8.7 %
Whirlpool	Palisade	30 g	20 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min
Spice	cardamon	1 g	Boil	10 min

Notes

- Woda przegotowana kranówka + gips+ sal epsom+chlorek wapnia. Mod PH
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