

pierwszy saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.6 kg (76.7%) | 80 % | 4 |
| Grain | strzegom słód pszeniczny | 0.6 kg (10%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (10%) | 79 % | 16 |
| Grain | wayermann zakwaszający | 0.2 kg (3.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 8 % |
| Boil | Fuggles | 20 g | 60 min | 5.9 % |
| Whirlpool | Citra | 5 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | cukier trzcinowy | 300 g | Boil | 10 min |
| Flavor | kolendra | 12 g | Boil | 10 min |
| Flavor | skórka suszonej pomarańczy | 10 g | Boil | 10 min |
| Flavor | curacao | 10 g | Boil | 10 min |

Notes

- wysładzanie 15l wody temp.78°C do 24.5, po gotowaniu odebrane 19,5L o gęstości 19.5 BLG, dolane 5L wody (do 15,5 BLG)
Sep 8, 2018, 11:32 PM