

# Rustic Saison 14 BLG

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **5.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4 kg (53.3%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński    | 1 kg (13.3%)  | 79 %  | 10  |
| Grain | Monachijski           | 1 kg (13.3%)  | 80 %  | 16  |
| Grain | Pszenica niestodowana | 1 kg (13.3%)  | 75 %  | 3   |
| Grain | Płatki owsiane        | 0.5 kg (6.7%) | 85 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 20 g   | 60 min | 11 %       |
| Boil                | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 0 min  | 4 %        |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- Zadanie drożdży - 18C

Temperatura fermentacji - 23C  
Ostatnie 3 dni - 24C  
*Jan 14, 2021, 6:45 PM*