

## Saison 14°BLG / BE256

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **7.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 3 kg (57.7%)  | 80 %  | 4   |
| Grain | Monachijski         | 0.5 kg (9.6%) | 80 %  | 16  |
| Grain | Pszeniczny          | 1 kg (19.2%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%) | 75 %  | 150 |
| Sugar | Glukoza             | 0.4 kg (7.7%) | 100 % | 0   |

w 60 minucie gotowania

### Hops

| Use for                    | Name               | Amount | Time   | Alpha acid |
|----------------------------|--------------------|--------|--------|------------|
| Boil                       | Perle              | 30 g   | 65 min | 7 %        |
| Boil                       | East Kent Goldings | 20 g   | 20 min | 4.5 %      |
| razem ze skórką pomarańczy |                    |        |        |            |
| Boil                       | East Kent Goldings | 10 g   | 5 min  | 4.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |     |        |        |
|-----------------------------|-----|-----|--------|--------|
| Fermentis Safbrew<br>BE-256 | Ale | Dry | 11.5 g | safale |
|-----------------------------|-----|-----|--------|--------|

### Extras

| Type   | Name                          | Amount | Use for | Time   |
|--------|-------------------------------|--------|---------|--------|
| Flavor | skórki słodkiej<br>pomarańczy | 20 g   | Boil    | 15 min |