

SAISON 15.5 blg MARYNKA/EKG bez miodu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.5**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **62 C**, Time **600 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **600 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (40.5%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (27%) | 80 % | 5 |
| Grain | Viking Munich Malt | 0.5 kg (6.8%) | 78 % | 18 |
| Grain | Viking Vienna Malt | 0.5 kg (6.8%) | 79 % | 7 |
| Grain | Viking Wheat Malt | 0.5 kg (6.8%) | 83 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (6.8%) | 61 % | 5 |
| Grain | Rye Malt | 0.3 kg (4.1%) | 63 % | 10 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.4%) | 80 % | 6 |
| Adjunct | Miód Wielokwiatowy | 0 kg | 70 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka PL | 34 g | 60 min | 7.6 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 10 min | 5.1 % |
| Whirlpool | East Kent Goldings | 20 g | 40 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| Danstar - Belle Saison x3 op. | Ale | Dry | 33 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Flavor | skórka gorzkiej pomarańczy curacao | 5 g | Boil | 15 min |
| Flavor | skórka słodkiej pomarańczy | 5 g | Boil | 15 min |

Notes

- Zacieranie będzie zostawione na całą noc w celu poprawienia wydajności (eksperyment)
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