

Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **7.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (55.9%)	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg (7%)	75 %	45
Grain	Strzegom Monachijski typ II	0.5 kg (7%)	79 %	22
Grain	Viking melanoidynowy	0.5 kg (7%)	75 %	60
Grain	Acid Malt	0.15 kg (2.1%)	58.7 %	6
Grain	Pszeniczny	1.5 kg (21%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.4 %
Boil	Styrian Golding	30 g	30 min	3.4 %
Boil	Styrian Golding	40 g	10 min	3.4 %
Boil	Marynka	12 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	50 g	Primary	14 day(s)
Spice	Goździki	2 g	Primary	14 day(s)

Notes

- Brzeczka 04.08.2020
Kultura startowa drożdży
Fermentacja burzliwa 14dni
Fermentacja cicha od 18.08
Rozlew 6g/l 02.09
Blg końcowe 3,5
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