

SAISON 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **6.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pils	4 kg (65.6%)	80 %	4
Grain	Castle Malting - Wiedeński	1 kg (16.4%)	80 %	7
Grain	Castle Malting - Pszeniczny	0.5 kg (8.2%)	80 %	5
Grain	Castle Malting - Cara Gold	0.3 kg (4.9%)	77 %	120
Sugar	Cukier Kandyzowany Jasny	0.3 kg (4.9%)	95 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere (USA)	60 g	20 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	180 ml	Fermentum Mobile
starter				

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	30 g	Boil	10 min
Flavor	trawa cytrynowa	15 g	Boil	10 min

Notes

- cukier na 5 min. gotowania.
Mar 1, 2019, 11:47 PM
- Woda RO modyfikowana do wartości w PPM
Ca-50
Mg-5
Na-30
Cl-50
S04-100
HCO3-40
Sep 24, 2021, 7:53 PM