

Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **70 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.5%)	80 %	4
Grain	Pszeniczny	0.7 kg (13%)	85 %	4
Grain	Strzegom Wiedeński	0.37 kg (6.9%)	79 %	10
Sugar	Candi Sugar, Clear	0.3 kg (5.6%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	6.3 %
Boil	East Kent Goldings	15 g	30 min	6.3 %
Boil	East Kent Goldings	15 g	5 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
LelBrew Farmhouse	Wheat	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	10 g	Boil	10 min
Spice	werbena cytrynowa	15 g	Boil	10 min
Water Agent	gips piwowarski	4 g	Mash	---

Fining	mech irlandzki	5 g	Boil	14 min
Spice	Kardamon	4 g	Boil	10 min
Flavor	Cukier	300 g	Boil	10 min
Other	Witamina C	4 g	Bottling	---

Notes

- W czasie butelkowania dodane 130g sacharozy w 600ml wody w postaci syropu.
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