

Saison

- Gravity **24.5 BLG**
- ABV ---
- IBU **20**
- SRM **8.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.8 kg (31.8%)	81 %	4
Grain	Monachijski	0.7 kg (8%)	80 %	16
Grain	Pszeniczny	5 kg (56.8%)	85 %	4
Grain	Amber Malt	0.3 kg (3.4%)	75 %	43

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	20 g	60 min	8 %
Boil	Strisselspalt	20 g	60 min	4 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	Strisselspalt	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Boil	5 min
Spice	Cukier kandyzowany	400 g	Boil	5 min

Notes

- Fermentacja Burzliwa: 21-27C - 7-10 dni
Fermentacja Cicha: 21-27C - 7dni

Zabutelkowane: 4 tygodnie
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