

# Saison konkurs Krakowski

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castle malting pilsen	5 kg (80.6%)	83 %	3
Grain	Słód owsiany Viking	0.3 kg (4.8%)	61 %	5
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (4.8%)	79 %	16
Grain	Castle Malting - Blanc Wheat	0.3 kg (4.8%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	9.4 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	Fuggle	20 g	20 min	5.9 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	5.1 %
Aroma (end of boil)	Fuggle	30 g	5 min	5.9 %
Dry Hop	East Kent Goldings	50 g	3 day(s)	5.1 %
Dry Hop	Fuggle	50 g	3 day(s)	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - farmhouse ale	Ale	Dry	11.5 g	lallemand
omega yeast OYL-700	Ale	Slant	100 ml	Omega Yeast

## Notes

- woda kran : RO 1:1  
woda do wyśładzania do Ph 5.5

Podzielone na 2 wiadra w każdym fermentacja innym szczepem drożdży  
*Oct 18, 2021, 9:10 PM*