

Saison L.2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.47 kg (67.1%)	80 %	4
Grain	Żytni	0.68 kg (18.5%)	85 %	8
Grain	Pszeniczny	0.38 kg (10.3%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.15 kg (4.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Ella (AUS)	25 g	5 min	14.6 %
Whirlpool	Citra	20 g	0 min	12 %
whirlpool 70 stopni, 30 min				
Whirlpool	Ella (AUS)	35 g	0 min	14.6 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Ella (AUS)	35 g	3 day(s)	14.6 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
wyeast - farmhouse 3726	Ale	Liquid	1000 ml	Wyeast Labs

Notes

- start ok 21 stopni, przez 4,5 dni podnoś o 1 stopień. koniec w 26 stopniach.
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