

Saison OK

- Gravity **15.9 BLG**
- ABV ---
- IBU **35**
- SRM **12.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłzeński bohemski klepiskowy Weyermann	5 kg (58.8%)	80 %	3.5
Grain	Słód Castle Malting - Viena	1.4 kg (16.5%)	79 %	5.5
Grain	Słód pszeniczny bohemski klepiskowy Weyermann	1.2 kg (14.1%)	81 %	4.75
Grain	Słód karmelowy jasny Carahell® Weyermann	0.5 kg (5.9%)	77 %	25
Grain	Słód karmelowy ciemny Caraaroma® Weyermann	0.2 kg (2.4%)	78 %	350
Grain	Słód zakwaszający Weyermann	0.2 kg (2.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10.5 %

Boil	Saaz (Czech Republic)	20 g	20 min	3.8 %
Boil	Saaz (Czech Republic)	10 g	5 min	3.8 %
Boil	curacao	20 g	15 min	1 %
Boil	glukoza	300 g	5 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	10 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	curacau	25 g	Boil	20 min
Other	glukoza	300 g	Boil	5 min

Notes

- 211,5 g glukozy na 22 l mocno gazowane
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