

Saison PRZEWODNIK

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **40.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **40.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (50.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (15.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (7.1%) | 79 % | 22 |
| Grain | Płatki pszeniczne | 2 kg (20.4%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.125 kg (1.3%) | 80 % | 6 |
| Sugar | Glukoza | 0.5 kg (5.1%) | 80 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 30 g | 50 min | 13.5 % |
| Aroma (end of boil) | Ella (AUS) | 50 g | 5 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 22 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 40 g | Boil | 10 min |

Notes

- dwie wersje - jedna z chmieleniem na zimno?
Oct 30, 2019, 9:19 PM