

saison2017

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **11.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (58.8%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (19.6%)	73 %	120
Grain	Słód pszeniczny Bestmalz	0.5 kg (19.6%)	82 %	5
Grain	słód zakwaszający	0.05 kg (2%)	76 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	55 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	cukier inwertowany	0.25 g	Boil	90 min
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