

sajson 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **7.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **6 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (61.1%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (29.1%)	79 %	10
Grain	Caramunich® typ I	0.5 kg (7.3%)	73 %	80
Sugar	cukier	0.177 kg (2.6%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	60 min	5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM702 prace sezonowe	Ale	Liquid	1500 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	anyż	5 g	Boil	5 min

Spice	skórka pomarańczy	10 g	Boil	5 min
Water Agent	gips piwowarski	5 g	Mash	5 min

Notes

- cukier po kilku dniach fermentacji
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