

Seza 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **6.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (38.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (38.1%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 1 kg (19%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.25 kg (4.8%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mosaic | 50 g | 60 min | 10 % |
| Boil | Mosaic | 10 g | 20 min | 10 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| BFSAY | Ale | Slant | 200 ml | Gozdawa |

Notes

- bardzo fajne piwko, wyczuwalne aromaty chmielowe, słodowy smak, nic kontrowersyjnego, może mało gorzkie, ale to mój subiektywny ocen :)

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