

Sour Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **7.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|--------|-----|
| Grain | Bestmalz - Pilzneński | 1 kg (31.7%) | 80.5 % | 4 |
| Grain | Bestmalz - Pale Ale | 0.65 kg (20.6%) | 80.5 % | 6 |
| Grain | Bestmalz - Pszeniczny | 0.5 kg (15.9%) | 82 % | 4.5 |
| Grain | Strzegom - Monachijski typ II | 0.45 kg (14.3%) | 79 % | 22 |
| Grain | Castlemalting - Aroma | 0.2 kg (6.3%) | 78 % | 100 |
| Grain | Castlemalting - Cara Clair | 0.15 kg (4.8%) | 78 % | 4 |
| Grain | Bestmalz - Acid Malt | 0.2 kg (6.3%) | 58.7 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 20 min | 7.1 % |
| Boil | Mosaic | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.7 % |
| Aroma (end of boil) | Galaxy | 10 g | 0 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Other | L. plantarum | 0 g | Boil | 0 min |
| Flavor | Zest z pomarańczy | 25 g | Boil | 10 min |
| Flavor | Zest z cytryny | 25 g | Boil | 10 min |

Notes

- Piwo zakwaszane metodą kettle sour przy użyciu probiotyku Sanprobi IBS (12 kapsułek) przez 48h
Sep 5, 2018, 4:40 PM