

#01 Saison - a'la Dori

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **7.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (64.4%)	80 %	4
Grain	Strzegom Wiedeński	0.7 kg (16.1%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (11.5%)	81 %	6
Grain	Bestmalz Zakwaszający	0.1 kg (2.3%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (5.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Denali	20 g	20 min	14 %
Whirlpool	Denali	30 g	5 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min

Notes

- Warzenie 10.09.2020
Drożdże uwodnione, brak startera.

Przelane na cichą 25.09.2020 (BLG <1)
Podczas przelewania na cichą bardzo duża ilość drożdży, piwo bardzo mętne.
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