

104. Saison ala DuPont, 105. Oslo 13stka 106. Mad Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **2.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **63 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **79.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **46.5 liter(s)**

Steps

- Temp **60 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **90 min** at **60C**
- Keep mash **1 min** at **76C**
- Sparge using **63.2 liter(s)** of **76C** water or to achieve **79.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 14 kg (93.3%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1 kg (6.7%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Iunga | 60 g | 60 min | 11 % |
| Boil | Hallertau | 100 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|--------|---------|------------|
| Oslo | Lager | Liquid | 1000 ml | Bootleg |
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 1000 ml | White Labs |
| MadSaison | Ale | Liquid | 1000 ml | Bootleg |

Notes

- Zgodnie z planem 3 wiadra
 1. Wlp 565
 2. Oslo
 3. MadSaison i wlp565Fermentacja od 24 C do 35C w 10 dni.

19.06 1 i 2 ida w butelki a 3 niech dziczeje do konca lipca
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